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THE
MODERN COOK.

BY

Mr. VINCENT LA CHAPELLE,

Chief Cook to the Right Honourable the
Earl of CHESTERFIELD.

VOL. I.



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T O T H E
RIGHT HONOURABLE
T H E
Earl of *CHESTERFIELD*.

M Y L O R D,

IF the highest Respect and Veneration for your Lordship, could plead an Excuse for my Boldness, I might flatter my self with the Hopes of being pardoned. I must confess, that it argues no very mean Opinion of my own Abilities, to dare raise (considering the humble Talents I possess) my Ambition so high. The Book I offer to your Lordship's Patronage, is upon no greater a Subject than that I profess; a Performance in which I have collected whatever I judged most useful and most agreeable to the Palate, and for the Service of a Table: Thrice happy could this Work meet with your Lordship's Approbation, favoured

DEDICATION.

voured by which it could not fail of growing into immediate Notice.

Your Lordship's exalted Qualities have been the Theme of the greatest Pens, and the Admiration of the various Courts You have visited; for which Reason it would very ill become me to attempt a Panegyrick upon them. 'Tis therefore most proper for me to revere them in Silence, and to beg Pardon for the uncommon Liberty of this Address. I am with the utmost Deference,

MY LORD,

Your Lordship's most obliged,

most devoted humble Servant,

VINCENT LA CHAPELLE.

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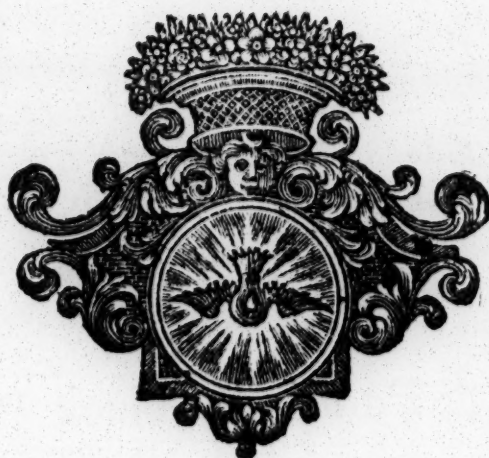
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P R E F A C E

*in which is included Directions for a
House-Steward.*

IN the present Age, as well as in those of a remote Antiquity, good Entertainments have been the Delight of Persons of all Ranks and Conditions. We are daily in Search of new Delicacies, and endeavour to improve upon the dressing and serving up ofainties of every Kind. At this Time a Table must be furnished with the most exquisite Dishes, and the whole dispos'd in such a manner as may please the Eye. There are Rules in all Arts; and such as desire to become Masters of them, must conform to those Rules, which however is not alone sufficient; Experience and a continual Practice being required, in order to attain Perfection. A Cook of Genius will invent new Delicacies, to please the Palates of those for whom he is to labour; his Art, like all others, being subject to change: For should the Table of a great Man be serv'd in the Taste that prevail'd twenty Years ago, it would not please the Guests, how strictly soever he might conform to the Rules laid down at that Time. This Variation in Cookery is the Reason of my publishing the ensuing Work.

A

The

The Treatise on Cookery entitled, *Le Cuisinier Royal & Bourgeois*, having been written so many Years since, is not proper for the present Practice. 'Tis now upwards of thirty Years since any new Edition of that Work has appeared; however, it was printed under a new Title, which was an Imposition upon the Publick. The *Cuisinier Royal & Bourgeois*, was translated into *English* by Persons of my Profession: But those who will take the Trouble to compare that Piece with mine, will find them entirely different. I may be so bold as to assert, that I have not borrowed a single Circumstance in the ensuing Treatise from any Author, the whole being the Result of my own Practice and Experience. As my Design is not to offend any Person, but only to please the Publick, I flatter my self that my Endeavours will be received with Candor. Being a Foreigner, the *English* Reader will, I hope, excuse the Defects in my Style, which however, I believe will be plain enough to those who are ever so little conversant in Cookery.

To complete the whole, I have presumed to add Directions for a House Steward, which I am persuaded a great Number of Persons will not think unnecessary.

Directions for a House-Steward.

Great Trust is reposed in a House-Steward, and it requires his utmost Attention



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attention to acquit himself well; he being immediately accountable to his Master, or the head Steward, for all Family Expences, according to the Orders they may have given him.

He must be well acquainted with the Business of a Cook and Confectioner, before he can be duly qualified for his own; and must know how to order, and keep a good Oeconomy throughout the whole Family.

At his very first Entrance upon Duty, he should draw up a general Account of all Things committed to his Charge by his Master, whose Orders he is to follow in every Particular: He should keep a good Understanding with the head Cook and Confectioner, by supplying them regularly with all Necessaries; and then give in a full Account of all, to be signed by his Master or the Steward, which Account he must keep by him, ready to produce when called for.

It is his Business to provide good Servants both for the Offices and Kitchen, and to change them, and Tradesmen also, whenever they are found unfit for their Business, or negligent in it: Without particular Care in this respect, he can never do Justice to his Master.

He must take care to lay in all Necessaries at due Time, and give every Servant what he may want, without sowing him; with this Proviso however, that he grant nothing

unreasonable, since this would be squandering his Master's Goods. He is to bargain with all Tradesmen whatever, who supply the Family with Eatables.

A House-Steward ought to be well skill'd in Wine for his Master's Table, and in all sorts of Liquors; as also in common Wines, which last he should buy by the Hogshead and let it be retailed out by the Butler, whose Account he must take every Day, to prevent Confusion.

He also must be knowing in Butcher's Meat, and make an agreement in Writing for so much a Pound, whether Beef, Mutton, or Veal, for the whole Year. Let him likewise take care to see all weigh'd before him, and keep a Memorandum thereof.

In like manner let him bargain with the Poulterer to be serv'd yearly, or quarterly, for so much a Piece, for tame, as well as for wild Fowl: He must duly inform himself of the Market Prices of every Thing in its proper Season, for the Sake of his Master's Interest.

He must take the same Method with the Cheesemonger, in order to be the better supplied with larding Bacon, with *Westphalia* Hams, and those of *Bayonne*, &c. with Hog Grease, Sausages, Andouilles, Neats Tongues and whatever is requisite for *Entremets*.

He must be a good Judge of Fish of all Kinds, both of Salt and fresh Water, and of all sorts of Fruit and Herbs: All which Particulars

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v

Particulars necessarily imply a previous Knowledge of Cookery and Confectionary.

It is likewise his Business to agree with the Grocer, Chandler and Oylman, for Sugar, Spices, Candles, Links, Oyl, &c. as also to provide Salt, Pepper, Cloves, Nutmegs, &c. All kinds of Flowers, and Cheese; in a Word, every Thing wanting in the Kitchen and Offices.

All the Kitchen Furniture falls likewise under his Care, which he must see mended or supplied when necessary, both in the Kitchen and Offices.

Moreover, a Steward of the Household must be able to form the Plan of an Entertainment, to draw up a Bill of Fare, and to order the Courses for every different Table, according to his Master's Will and Pleasure: He should know what is most lik'd of all sorts of *Entrées*, Soops, Roast Dishes, and Entremets; otherwise it will be impossible for him to make a Bill of Fare as it ought to be. So that here again some Skill in the Cook and Confectioner's Arts is requisite, unless the Steward will be always asking them what he must do. When any great Entertainment is to be made, 'tis the Steward's Business to take his Precautions accordingly, inquiring of the Butcher, Poulterer, &c. what they have by them, in order that he may provide the very best of every Thing. He likewise may order the Officers of the Kitchen, and confer with them about the Necessaries

cessaries for the Entertainment; doing the same with the Confectioner, as to Fruit, Compotes, Sweetmeats, &c. specifying the Number of Plates to be serv'd of every Kind. The Steward must form a Plan of the whole Service beforehand, ranging every Thing in its proper Place, observing well the different Sizes of the Dishes, and what every one is to contain. He ought to be well provided with *Plate*, and must form his Plan, and make a Draught of all as regular and beautiful as possible. In case he want Hands, his own Discretion will tell him that he must consult the head Officers at Home, whom to employ from Abroad; to the End, that every Thing may be done in good Order, and nothing lost out of the Kitchen or Offices.

He must never fail to cover the Table in good Time, and have every Thing in Readiness, well ranged on the Buffet; and also take care that the Waiters be well instructed in their Duty, in order to prevent Confusion.

When a Course is served up, the Steward should wait a little to hear the Opinion of the Company: If any thing is found fault with, he must inform the Cook civilly of it, that he may know how to mend it another Time; and also tell him what pleased the Guests, in order that he may continue in the same Method.

After this, he must immediately prepare the other Course, and then order the Waiters

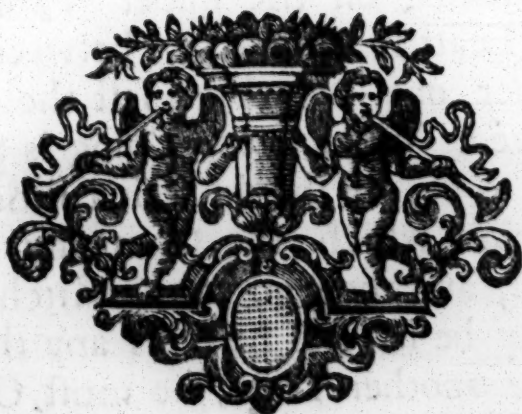
to clear the Table; giving a cast of his Eye over the whole Course, in order to range the Dishes, whether great, small, or midling Ones, every one in its proper Place; for nothing is more shocking than Haste and Confusion in serving up: This being no ways honourable either for the Gentleman or his Servants.

When the last Course is served, he must go to the Confectioner's Office, and there range the Desert in the same manner, (as near as he can) in which it is to be served up, in order that he may know where to place his Fruit, and where his Compotes, &c. He then must see if the Table be completely clear'd; taking off the upper Table Cloth, and the Leather which lay between it and the nether one, on which last the Desert is to be served. When every Thing is placed as it ought to be, he should wait a little to hear the Opinion which the Company have of the Fruit, and then go to the Kitchen to see what may be left: If he finds any thing that will serve another Time, he must Order the Cook to lock it up, and give the rest to the Tables of the Officers and Servants.

When an Entertainment is to be made, he must number up the Guests beforehand, in order to lay out the Table in a proper manner; and order the Dishes so, that no two of the same sort may be near one another; besides that this has an ill Grace, it might confine some of the Company to what they don't like.

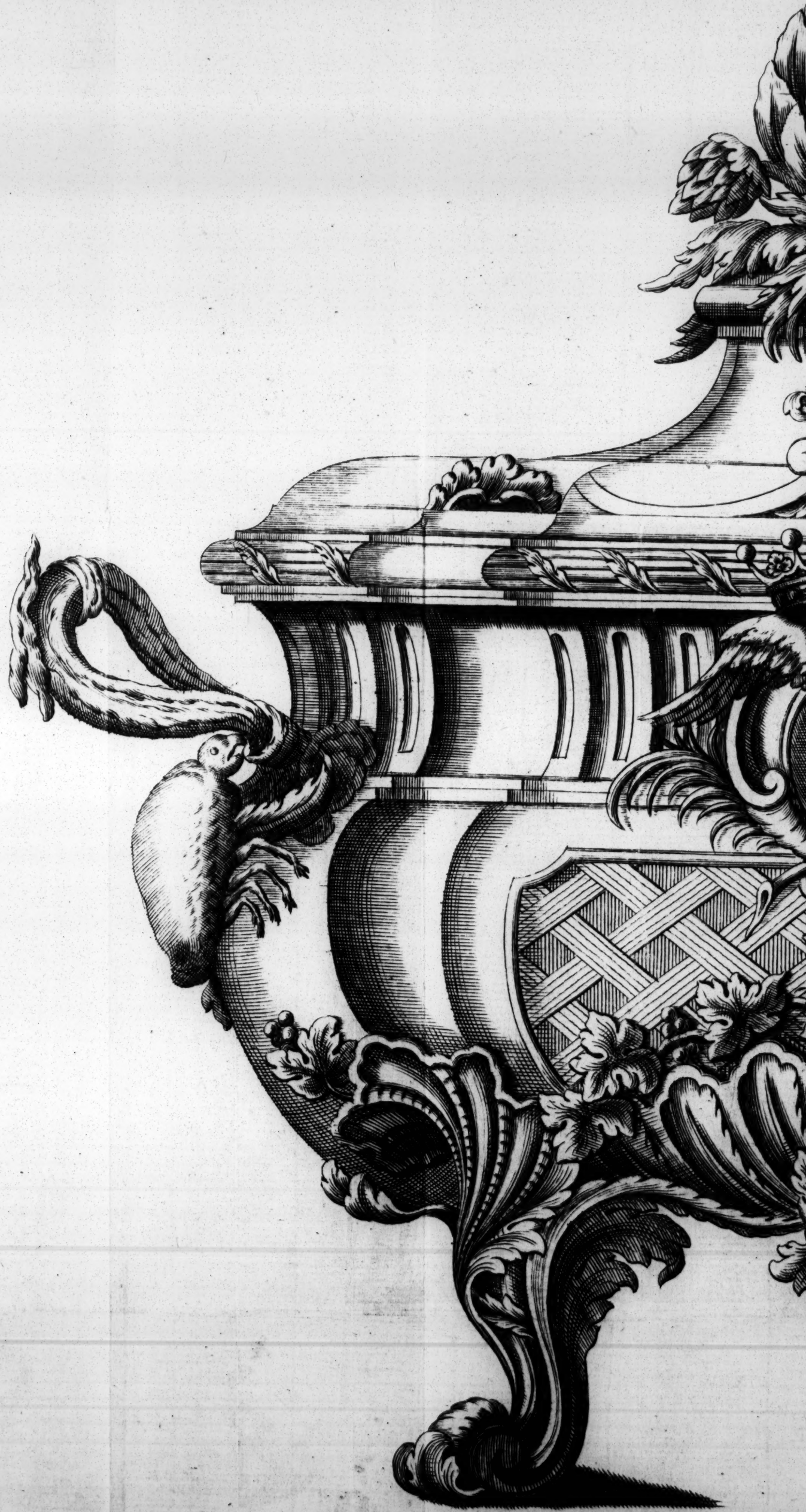
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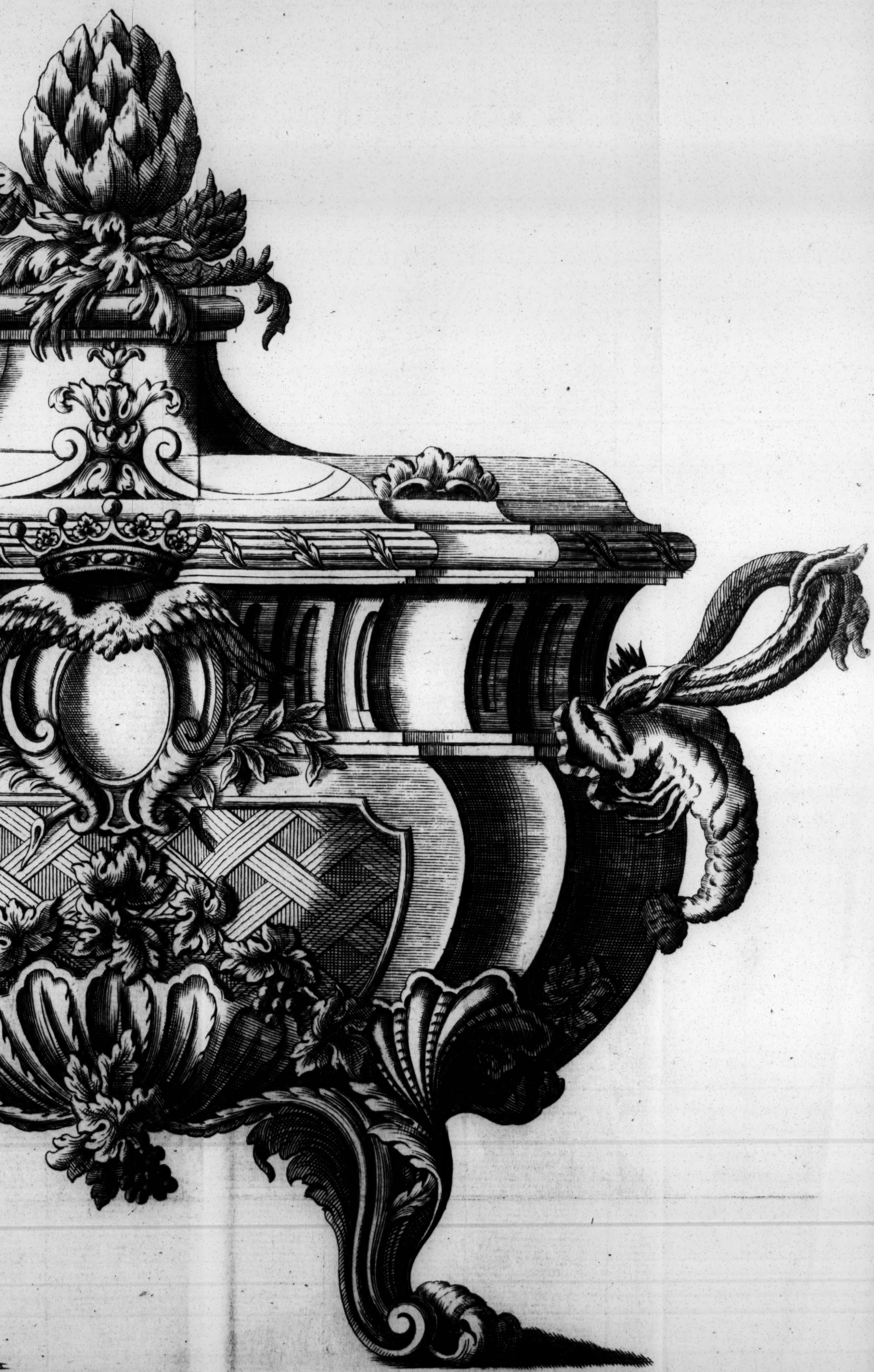
The Make or Shape of the Table ought likewise to be considered, in order for ranging of the Plates and Dishes in such a manner, that every Person may come at what he likes; and that the Waiters may not be forced to disturb the Company, in serving or taking away; a Circumstance that is shocking and yet this happens but too often, for want of taking proper Care beforehand.



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T H E

MODERN COOK.

To make Broth called Mitonage.

FOR all sorts of Soop take a leg of Beef and a piece of the buttock, or any other part, it matters not much; but the buttock and leg are the properest for *Mitonage*: Use what quantity you think fit, according to the bigness of your pot, and the quantity of Soop you design to make. Suppose you would make two Soops out of one *Mitonage*; take a piece of a buttock of Beef about eight or ten pound, and a piece of a leg about seven or eight pound, put all into your pot, fill it half full of Broth, if you have any, and then fill it up with water, skim it well, and season it with Salt, Carrots, Turnips, and a few Onions stuck with Cloves, and a good bunch of Celery; some time after put in a Fowl, and a knuckle of Veal ty'd round with packthread; don't let them boil too much: This will serve to put in your Soops. You may also put in all the garniture of your soops, as Celery, Endive, Leeks, Lettices, and Fowls. This Broth is very good to soak the bread for all sorts of Soops, except Cab-
Vol. I. B bage,

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bage, Turnip, or Onion Soops, which are distinguish'd by their different garnitures.

To make a French Olio.

TAke as much Meat as your *Olio's* require: For two *Olio's* take eight pound of buttock of Beef, the same quantity of Veal, and a leg of Mutton, taking off all the fat; put all together into a large Gravy-pan, and set it a sweating over the Stove: When your Meat sticks lightly to the Gravy-pan, moisten it with Broth; but take care it be not too high colour'd; then take out all your Meat, and put it in a Broth-pot, skim the fat well off the Liquor, and strain it into the pot; fill it up with other Broth, then put it on the fire; add three or four dozen of blanch'd Carrots and Parsnips, with two dozen of Onions, a few Turnips, a bunch of Celery, a bunch of Leeks, and a Mignonette; put likewise two old Partridges, an old Fowl, an old Turkey, a piece of Ham, and a Cervelas; make your pot boil gently; take care your Broth be always very clear and well-tasted; then take the crusts of rasped *French Rows* and put them into a Stew-pan, strain in some of your *Olio* Broth, and let it simmer a while over the Stove; when the Bread is soaked, put it in an *Olio*-pot, and pour the Broth thereon, with some Roots and Celery, if you think fit. (If you serve it in a Dish, you must garnish it round the edge with all sorts of Roots:) Then put upon your Pottage two Partridges. They are

used



THE MODERN COOK. 3

used for all sorts of Olio's of Rice. Your Rice being pick'd and wash'd, put it in a Soop-pot, and put some Olio Broth to it; and when enough, dish it up. Vermicelli is prepared the same way. (*Mignonette*) is made thus: Take a piece of Etamine, and tie up in a piece of Etamine pinch, a little handful of Coriander seeds, some Pepper, a dozen of Cloves, and a Nutmeg; bind (*Mignonette*) and put them in your Olio. An Olio must be serv'd very hot.

A Spanish Olio.

Take some grissel of Beef from the lower part of the brisket, cut it in pieces the bigness of two Fingers, and put them in Water; take also some grissel of a breast of Mutton, and some grissel of a breast of Veal, and Sheeps rumps, and cut them also into handsome pieces; then garnish a Broth-pot all round with slices of Beef an inch thick, and put in your grissel of Beef, with a good quantity of Roots, a bunch of Celery very neat, because it must be us'd in serving up, a bunch of Leeks; moisten the whole with Broth; and when the Beef is somewhat forward put in your grissel of Veal, and Mutton, and Sheeps rumps, two Hog's feet and ears, two Partridges, two Pigeons, the knuckle of a Ham, a good Cervelas, half a white Cabbage, being well blanch'd, drain'd and tied up with packthread; season the whole with Onions, and put in a (*Mignonette*) and then cover it with slices of Beef; take two pound of Veal, cut them in
B 2 slices,

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slices, and set them to sweat gently over the Stove, till they stick to the Stew-pan; but don't let them burn: Put some good Broth into it, and put it in your Olio. You must put to steep over night some (*Gravance*) that is, *Spanish* Pease, in luke-warm Water, in the morning pick them clean one after another, then wash them in hot Water, and boil them in a Sauce-pan with good Broth. Your Olio being done, give it the best taste you can; then take out all your Meat and Roots, and put them in a large Dish; range handsomely in the Dish or Olio-pot you serve up in, your grissels of Beef, Veal, and Mutton, and Roots, which must be well clean'd: When every thing is in good order in your dish, then put in your Hogs feet and ears, Cabbage, Celery, and Leeks, in the same good Form; add, lastly, your (*Gravance*) with a little Olio Broth, and serve it hot. You serve it in cover'd *China* Cups, with slices of toasted Bread as big as your two fingers; fill each Cup with Broth, and put a Toast at their sides. Take care your Broth be well relish'd; and serve it as hot as you can.

Another Spanish Olio.

YOur Meat being cut as above, put it into the Broth-pot, and give it the same seasoning in the same manner, with this difference only, that there need not be a great deal of Broth: All this being done, dissolve a pinch of powder'd Saffron in a little Broth, and put it into your Olio, see it be well tasted: Take

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out your Olio, place it in a dish large enough, dish and order it as in the last receipt; pour in as much Broth as it will conveniently hold, and then add your (*Gravances*) over it, and serve it hot with toasted Bread round it.

Pottage à la Jambe de Bois.

TAKE a shin of Beef, cut off the two ends, and leaving the thick bone a foot long, set this and some slices of buttock of Beef to boil in a Broth-pot with some good Broth and a piece of buttock of Beef in slices, put in a Stew-pan full of cold Water, and skim the pot well: Then season it with Salt and Cloves, two or three dozen of Carrots, a dozen of Onions, two dozen Heads of Celery, about twelve Turnips, and a (*Mignonette*) with a Fowl and two old Partridges. Your pot must boil very gently, and should be put on betimes in the morning, to make the Broth gradually. Having observed all these directions, take a piece of a fillet of Veal, about two pounds, put it to sweat in a Stew-pan over a slow fire, till it sticks; but let it not burn: Moisten it with a little Broth of the (*Jambe de Bois*) taking off all the Fat, then put it all in your pot together. An hour before you serve dinner up, put in a dozen Heads of Celery: When your Broth is enough, and well tasted, take *French* Rowls, and take off the Crust as whole as you can, and put it in a Stew-pan; strain some Broth upon them; take care there be no fat, and let it just boil up till the Bread be well soaked;

6 THE MODERN COOK.

then put it in your dish, and garnish it with all the Roots you have in your Broth; and, if you please, put some of the shin upon your Pottage, and fill it up with Broth: Serve it hot. If you serve it in an Olio-pot, you need not put in any greens at all.

A Cow-Heel Pottage.

PUT in your pot seven or eight pound of buttock of Beef, a leg of Mutton cut in two, three or four pound of a leg of Veal, and the knuckle of a Ham; put your pot over the Stove till the Meat sticks a little to it, then pour in some Broth without fat; put in also a Fowl, and an old Partridge, a (*Mignonette*) some Carrots, Parsnips, Turnips, and a bunch of Celery, and let it boil very slowly: Then boil your Cow-heel, and finish the doing of it in a little Braize, that is, in a good Seasoning; when all is ready, take the Crusts of *French Rowls*, and put them in a Stew-pan; strain some clear Broth upon them, taking off all the Fat, and let them soak and simmer a while over the Stove; then put it into the Soup dish, with your Cow-heel upon it. Lastly, fill it up with Broth, and serve it very hot. Let it be well tasted.

Pottage of Chervil, the Dutch Way.

GET ready a sufficient quantity of good Broth, and put in it a knuckle of Veal cut in pieces of the bigness of an Egg; skim it, and take care it does not boil too much. Half an hour

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hour before you serve Dinner, throw in some forcemeat Balls, not too fat, but of a good consistence; roll them beforehand in raspings of Bread; they must be no bigger than a small Nut. A quarter of an Hour before you serve, put in a pretty deal of Chervil mix'd and chopp'd very fine, together with an handful of Flour; there must be a great deal: For a large Scoop a good plate full is requisite. When your Chervil is in, keep it always stirring till you serve up dinner. It is served up without Bread.

*Pottage de Santiz, with Pearl Barley.
The Dutch Way.*

GET some good Broth, wherein you may put a knuckle of Veal, or a Fowl, or both, if you think proper, and put to it all sorts of Herbs hash'd, as in the common Pottage de Santez; then take about three quarters of a pound of Pearl Barley, boil it in a Stewpan by it self: When 'tis near enough, put it into your Pottage; and half an hour before you serve up dinner, put in some forcemeat Balls, as in the above-mentioned receipt; and you may put the Fowl or knuckle of Veal upon the Pottage without any Bread, the Pearl Barley serving in its stead.

Pottage of Rice the Polish Way, called Rouffole.

Pick and wash your Rice very clean; put it in a pot with a knuckle of Veal, and a Fowl cut into quarters; moisten them with

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hot Water, and let them boil very slowly ; put in a handful of Parsley Roots, and a handful of Parsley Leaves, a good pinch of Mace pounded, a pinch of Pepper, and a piece of Butter ; boil it gently, and keep it from thickening ; give it a good Taste ; and just before you serve, put in a handful of Parsley, and dish up your Pottage in the dish you serve it up in ; put your quarter'd Fowl upon it, and serve it up hot.

To make a Rice Olio with Cullis of Cray-Fish.

TAKE some Rice well wash'd and clean'd ; put it in a pot of good Broth ; make it boil very slowly, and add half a dozen of live Cray-fish : When your Rice is done enough, and well tasted, pour upon it good Cullis of Cray-fish, with the tails ; take the Cray-fish out of your Pottage, and serve it hot.

A Rice Olio, with Cullis à la Reine.

BOIL a Fowl with your Rice in a pot of good Broth, and make a white Cullis thus : Take a piece of Veal and Ham, and cut them like small Dice, add an Onion, with some good Broth ; take the white of a roasted Fowl, and pound it in a Mortar ; when pounded, take the Meat out of your Cullis, and put in the white of your pounded Fowl ; strain it all through a Strainer, and put it to your Rice, and put your Fowl in the dish that you serve your Pottage in : Let it be well tasted ; and serve it hot.

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Pottage à la Galbeure, or Beurnoise.

TAKE five or six pounds of buttock of Beef, the scrag end of a neck of Mutton, and a neck of Veal; put it all in your pot over a slow fire, and when it sticks lightly to the bottom, put some Broth and Water to it, skim it well, and let it boil very gently; then take a Cabbage or two, cut them in four parts, and blanch them in boiling Water; when blanched, put them in cold Water, press them well, and tie two or three pieces together with packthread, and put them in your pot; put in a (*Mignonette*) a Cervelas, a little belly-piece of salt Pork, the knuckle with a piece of a gammon of Bacon, three or four legs of Geese, half a clove of Garlick: When all is in good order, take some brown Bread, and cut it into Dice of the bigness of the end of your Thumb, put them into your dish, strain some clear Broth upon it, and take care there be no fat, and put it on the fire, and let your Bread stick to the dish; then take out the legs of Geese and your Cabbage, range the Cabbage handsomely round your dish, and put the legs of Geese on the Bread; then fill it up with Broth, and serve it hot.

To make Kervel Maes Pottage, usually eat in the Months of March and April.

TAKE a knuckle of Veal all chopp'd in little pieces, except the Marrow-bone, season the Flesh with a little Salt, Nutmeg, pounded Biscuit,

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Biscuit, and Yolks of Eggs, and make little forcemeat Balls of the bigness of a Pigeon's Egg; which being boil'd in a Broth-pot for the space of a full hour, then take three or four handfuls of Chervil pick'd clean, two or three Leeks, and a good handful of Beet leaves, mince them together, and add two or three spoonfuls of Flour well mix'd with two or three spoonfuls of Broth, that it may not be lumpy, and do it over the Stove as you would do Milk Pottage. This Pottage must appear green. On Maigre Days cut some Eels in pieces, with which make the Broth, and you may put in a handful of Sorrel among the other Herbs.

Pottage of Glazed Fricandeaux.

TAKE the knuckle of a leg of Veal; let it be very white and tender; lard it with small slices of Bacon, and boil it as for a first Course. Take another knuckle of Veal, cut it in thin slices and flatten them with the flat of your Cleaver; lard them also as the other; then set these stewing with the first, and glaze them; make a Cullis in this manner: Take a piece of a fillet of Veal, and cut it in slices, with some slices of Ham; put them in a Stew-pan over the fire, with an Onion and Carrot sliced; let it sweat, and stick to the pan; but take care it may not burn; then put some very good Broth to it; then take a roasted Partridge, or a Carcase come from the Table, and pound it in a Mortar; being pounded, take the Veal and

Root

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Roots out of your Stew-pan, and put in their place your pounded Partridge, with a little ladle full of Cullis, and give it a good taste; strain it through a Strainer; being strained, put it in a little Pot, and keep it hot: Take a French Rowl or two, and take off the Crusts, and put them in a Stew-pan; strain some of your Broth well clear'd of the fat, on the Crusts, and let it simmer a while; put it in your Soop-dish; cut your Fricandeaux in long small slices, and garnish your Soop-dish with it; put your Cullis upon your soak'd Bread, and the glazed Veal above all, and serve it hot.

Pottage of Cardoons larded and glazed.

TAke some fine Cardoons, cut them the length of your Finger, and blanch them in boiling Water without picking; after they are blanched, put them in cold Water, and clean them well with your Fingers, and not with a Knife; when well cleaned, lard them with small slices of Bacon, and put them in a Stew-pan with some slices of fat Bacon under them; put in some Salt and Cloves, a piece of Butter, slices of Lemon, and some good Broth, and let them stew till they be enough; then make a glazing: Take a pound of a fillet of Veal, and cut it in little pieces, with some slices of Ham, put them in a Stew-pan with some good Broth; let the Veal and Ham be well done: When enough, strain the Broth, and put it in a Stew-pan big enough to put in your Cardoons, that they may not lie one upon another;

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other; put your Broth on the fire, and let it boil softly till it comes to a Jelly; but be careful of it, for fear it should burn or grow black. Take out the Cardoons, and put them in your Stew-pan, the Bacon downwards; put them on some hot Ashes; take a *French Row* and cut the Crust all off, and put it in a Stew-pan; strain some Broth on your Crusts, let it be good, and take off the fat, and let them take a boil or two; then put them in the Soup-dish with two Partridges, or two large Pigeons, and your Cardoons round the brim of your dish; add also a Cullis as you do for the Pottage of Fricandeaux glazed, and serve it hot.

To make a Bisque of Fowl.

DRaw and truss your Fowl neatly, then blanch it in boiling Water, and lard the Breast with fat Bacon, boil it in some good Broth with an Onion stuck with Cloves, let it be boil'd enough, and then set it on hot Ashes to keep hot; set some Crusts of *French Row* a simmering in Broth, as usual; then dish it up, putting your Fowl with a Cullis *à la Reine* over it: Garnish the rim of your dish with Cocks-combs, or Sweetbreads cut in long thin slices, and serve it hot. Another time you may put on a good clear Veal Gravy; another time the Cullis of Veal and Ham.

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Bisque of Quails, and of other kind of Wild Fowl.

TRufs your Quails very neatly like Chickens, and put them in your Broth-pot with some Broth, a piece of Beef, and a slice of Ham; make them boil very gently: Garnish your dish with Cocks-combs and Fricandeaux of Veal Sweet-breads; take a *French Rowl*, and boil the Crust only in the same Broth your Quails are boil'd in, and take off all the fat; put them in your Soop-dish with your Quails, and some Artichoak bottoms upon them, and over all a Cullis of Veal, or a Cullis à la Reine, or some Veal Gravy; and serve it hot.

You have the method of making the Cullis à la Reine in the Chapter of Cullis's.

Bisque of Pigeons à la St. Cloud, with Veal Gravy.

TAKE some Pigeons new kill'd, and draw them, blanch, and pick them very clean, then trufs them handsomely, and boil them in good clear Broth, with some slices of Bacon, Cloves, and slices of Lemon; but observe not to put them on the fire above an hour before you serve up, or thereabout, according to the bigness of your Pigeons; and when they are boil'd, remove them a little from the fire just to keep hot: boil in a little pot of Broth some Cocks-combs well pick'd and scalded, with some slices of Bacon, and some Veal Sweet, some Broth, a slice of Lemon, and an
Onion

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Onion stuck with Cloves. When your Pigeons and Cocks-combs are ready, take a *French Rowl*, simmer the Crusts in your Broth, as usual, put them in your Soop-dish; Garnish the rim with your Cocks-combs, and put your Pigeons upon your Bread, with good Veal Gravy of a good colour. Serve it hot.

Another Pottage, or Bisque, of Pigeons, à la St. Cloud au blanc.

YOU must scald and pick some young Pigeons very clean, draw them, and truss them neatly, put them in a little pot with some Cocks-combs and slices of Bacon, make a white Cullis called *à la Reine*, after this manner: Take a piece of a fillet of Veal and some slices of Ham, both cut like Dice, put them in a Stew-pan with a Parsnip, an Onion cut in slices, moisten them with good Broth of the white sort, and make them boil very softly; the Meat being done, take it out, and put in a piece of Crum of white Bread; then take the white of a Fowl, and pound it well, and if you find it is not white enough take about two dozen of sweet Almonds, blanch them, and take off the Skin, and pound them very fine, and mix them in your Cullis with the whole white of your Fowl; put in a Glass of boil'd Milk, observe it be of a good taste, and strain it through a Strainer, then put it in a little Pot, and keep it hot; take a *French Rowl* or two, and take off the Crusts, and put them in a Stew-pan, strain some of your Broth upon the Crusts, and

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let it have a boil or two, and put it in your Soop-dish: Garnish the rim with your Cocks-combs, and put your Pigeons over the Pottage; set your Dish to simmer on a gentle Stove, and when 'tis ready to serve, pour on your Cullis à la Reine, and serve it hot.

Pottage à la Jacobine.

TAke a brace of Partridges with a Chicken, and roast them; take off all the Flesh, and chop it very small, then put it in a Stew-pan with a little Cullis, then take all the crum out of a *French Rowl*, and fill it with this minced Meat; but observe to keep some to put upon your Pottage: pound all your Partridge bones, and put them in a Stew-pan, with a Spoonful or two of Broth, let them have only two boils, and let them be well relish'd; then strain them through a Strainer, and put the Liquor into a little Pot with the rest of your minced Meat; cut a *French Rowl* into very thin slices, place a layer of these slices at the bottom of your Dish, and a layer of glazed *Parmesan* Cheese, and put a row of Bread, continuing them alternately till you have enough for the Pottage; then put your Dish on a Stove, and put to it some good Broth, let it simmer gently; being ready to serve up, put your *French Rowls* stuffed with the minced Meat, and fill it up very gently with good Broth: Garnish the rim of your Dish with pieces of Puff-paste cut in Triangles, throwing your Cullis over all. Serve it hot.

Pottage

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Pottage à la Houzarde.

TAKE two Chickens, pick them very clean, truss them, and put them in the Broth Pot for half an hour, then take them out and cut them in pieces as for a Fricassee, and put them into a Stew-pan with some melted Butter, season'd with Pepper, Salt, sweet Herbs, and fine Spices, and rasp Bread and *Parmesan* Cheese upon them one after another, as you do Smelts, or fry'd Gudgeons; then put them handsomely in a Pasty-pan, and let them take a fine Colour in the Oven. Take a *French* Rowl, cut it in slices; make a layer of Bread in your Soop-dish, and another of *Parmesan* Cheese, another of boil'd Cabbage, and one of Bread over all, that the Cabbage may not appear; put your Dish on the Stove, with some good Broth in it; let it simmer till the Bread be almost dry, then drudge it with *Parmesan* Cheese, and brown it with the cover of a Pasty-pan: Then shove a thin Skimmer under your Bread in the Dish, and put in some Broth till your Bread swims in it. When it is ready to serve, lay your Chickens on handsomely, and serve it hot.

Pottage of Chesnuts.

TAKE some large Chesnuts and peel them, then put them in a Pasty-pan with fire under and over, put them in the Oven, peel off the under Skin, then set them a boiling in good Broth; put in a Stew-pan about half

pounds

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pound of Veal, a few slices of Ham, some sliced Carrot, and Onion, set them on a stove to sweat till they stick to the pan without burning; moisten them with good Broth: You must have some carcases of Partridges or Pheasants ready pounded; take the Meat out of your Stew-pan with a skimmer, and put in your pounded Carcases; observe that your Broth be well tasted; put in a little of your Cullis, and strain it through a strainer, afterwards put it into a little pot or sawce-pan, and keep it hot. Pare off the crusts of a *French Rowl*, and put them in a stew-pan; put some good Broth to your crusts, and let them simmer a while over the stove, but take care there be no fat: When enough, put them in your Soop dish, garnish the rim with Chesnuts, put on your Pottage two large Pigeons, or two Partridges, with your Cullis over them, and serve it hot.

Pottage of Soles en gras.

TAKE some fresh Soles, scrape and wash them clean; if they be small, take two to be forced and laid over the Dish; if large, one will suffice: The Soles you design to force, take them neatly by the side of the Head, and press the upper part of it to its own Flesh, and then turn it: Make your Forcemeat of the white of a Fowl, a little blanch'd Bacon, a little Beef Suet, Mushrooms, Parsley, and young onions, season'd with Pepper, Salt, sweet herbs, and fine Spices, three or four Yolks of Eggs, a piece of boil'd Ham the bigness of an Egg,

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Egg, some crums of Bread boil'd in good Milk; mince all well together, and pound them in a Mortar; stuff your Soles with this Forcemeat: After they are stuffed, take a Pattrypan, cover the Bottom with bards of fat Bacon, and lay your Soles upon the Bacon; pour some melted Butter upon them, and drudge them with crums of Bread, then set them baking in the Oven, and make them take a fine Colour; fry three or four Soles, then cut them in thin slices, and garnish the rim of your Dish with them as neatly as you can; then take a *French Rowl*, take off the crust, and put it in a Stew-pan, strain some good Broth upon the crust, and let it simmer over the stove till it be soft: Then put it in your Soup Dish, and cover it with a white Cullis à la Reine, or some good Veal Broth, and your Soles over it, to be served hot.

Pease Pottage à la Bourgeoise.

TAKE some green Pease shell'd, and put the great ones apart to make your Purée with. Do it in this manner: Take great Pease, blanch them with the green of a young Onion and a little Parsley; let them take only one boil or two at most, then pound them in a Mortar, and put in some crums of Bread soaked in good Broth: When they are all pounded, strain them well, and make your Purée somewhat thick. Your smallest Pease you may put in a Stew-pan, with a little Bacon; stir up your Pease in this, adding some good Broth.

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Parsley, small Onions, and a little Savory: When your Pease are enough, pour your green Purée upon them; add also the Hearts of some Cabbage, and Lettuce cut in slices, before you put in your small Pease. All being well season'd, cut the crusts of some *French Rowls*, and strain to them some good Broth as usual; let it simmer awhile over the Stove; when done, put it in your Soop-Dish, with some green Purée over it, and lay your Fowls handsomely on your Soop. Garnish your Dish with Lettuce forced or unforced, with Cucumbers, or middling Bacon, just as you think proper; then put in the rest of your Purée and small Pease, and serve your Dish hot.

Another Sort of Pease Pottage.

TAKE some large green Pease and put them in a Stew-pan, with a little melted Bacon or Butter, some Chibols and Parsley; stew them over a stove with a slow Fire; when they are enough, pound them in a Mortar: Take a piece of Veal and a piece of Ham, cut them in small slices, to be laid on the bottom of your stew-pan with an Onion, a few Carrots and Parsnips; cover it, and set it a sweating on a stove; when the Veal begins to stick to the stew-pan, and grow brown, put to it some good Broth, and crums of Bread of the bigness of an Egg, with two or three Mushrooms; let it go softly with a slow fire: When enough, take it out, and put in the Pease that are ready pounded, then strain the whole through a
C 2 strainer,

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strainer, pass a few Pease, with a little Bacon that is melted, or Butter that is in a stew-pan, and put to it some good Broth, with a bunch of sweet Herbs, and the Purée of your green Pease; soak the crusts of two *French Rows*, as usual, in some good Broth, put your crusts in a soup-dish, as usual, and your Fowl, which you must have ready, upon them; garnish the rim of your dish with slices of middling boil'd Bacon, let your Purée be of a good relish, but not too thick: Put it in your soup-dish, and serve it very hot.

We use a great many of these and other Pease Soops in their Seasons, such as those of Lambs heads, Ducks, young Geese, forced Chickens, Turkeys, &c. which should be prepared in pots by themselves, with good Broth. The Garnishes are as the Seasons serve, such as Asparagus, forced Lettuce, or Cucumbers. Out of the Pea-season you may make your Pottage with old Pease, which are excellent, and garnish with Ducks or Andourelles: It is easy enough to regulate this point. As for maigre Pease pottages, we prepare them with drawn Butter, and soak the crusts of *French Rows* as usual, in maigre Broth: You'll find the method of doing it in the Article of the maigre Pottages, at the beginning.

To make a Pottage with Ducks and Turnips

TAKE a Duck, draw and truss it very neat, blanch it, and put a piece of Beef in a stew-pan, with a piece of Mutton, and your

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Duck; set all a doing slowly over the stove: When your Pottage begins to stick to the stew-pan, pour some good Broth into it, then take out your Meat, strain your Broth, and put it in a pot with some Turnips, Carrots, and Onions; then put your pot on the fire, and make it boil gently; in the mean time cut some Turnips in the form of Dice, or in any other form you please, to be thrown upon your Pottage, then blanch them, and put them in a small pot of very good Broth, let them boil till they be enough: As soon as you are ready to serve, take off the crusts of a *French Rowl*, and put them in a stew-pan, strain some good Broth upon them, without fat, then let them simmer over the stove till they be tender: when they are enough, put them in your soup-dish, garnish the rim of it with Turnips ready for that purpose; then put in your Duck and the remaining Turnips cut into small Dice, fill up your soup-dish, and serve it hot; but be sure be well tasted.

Young Geese, Teals, Knuckles of Roe Bucks and wild Boars, may be served in the like Pottages of Turnips; as likewise Wood Pigeons, and other Pigeons.

To make a Pottage of Partridge with Cabbage.

Raw and truss some Partridges, lard them with large lardoons of Bacon well seasoned; if you think fit, get a small leg of Mutton, a piece of Veal, and a piece of Beef, put together in a stew-pan, and put it over the

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stove, and when it sticks a little to the pan (but be sure it don't burn) put to it some good Broth, then put your Meat into a pot, and strain your Broth to it, and put in your Partridges tied up with packthread; add some blanched Cabbages tied up also in parcels, a piece of Ham, and a piece of Cervelas, some small Carrots and Onions, and a Mignonette. Take half a dozen Grains of white Pepper, two Cloves of Garlick, a pinch of Coriander Seed, tie them all up in a Strainer-clout, and put them into your Pottage; when your Pottage is enough, and the time of serving draws near, take a French Roll, cut off the crusts, and put them into a Stew-pan, strain some Broth from your Pottage upon them, and take care there be no fat; then put your crusts over the Stove to simmer gently, afterwards put them in your Soop-dish, and garnish it with Cabbage and middling Bacon; you may garnish your dish before you set your crusts a soaking; when your crusts are dish'd, put in them your Partridges, then fill it up with the rest of your cabbage Broth, give it a good relish, and serve it hot.

To make a Pottage of Partridges a la Reine

HAVING drawn, pick'd and trussed your Partridges, lard them with large lardons of Bacon, and half roast them, then take them off the spit, and put them into a pot with some good Broth of a piece of Beef and Veal, set them a boiling over a slow Fire, then take

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pound or two of a fillet of Veal, and a piece of Ham, cut both into pieces or slices, and garnish the bottom of a Stew-pan, and add an Onion or two, a few Carrots and Parsnips; set them a sweating on a Stove slowly and when they begin to stick to the pan, and appear brown, pour in some good Broth, and season the whole with two or three Cloves, some Mushrooms, if you have any, cut into slices, some Parsley Chibols, and some crumbs of Bread of the bigness of two Eggs; let them all stew together very slowly, when the crumbs of Bread are well soaked, and the Veal and Ham enough, take them out of the pan, and dissolve the pounded Partridge in it, the strain the Cullis through a Strainer, and put it into a pot to keep hot, then take a *French* Rowl or two, cut off the crusts, and put to them some of the same Broth your Partridges were boil'd in; when your crusts are well soaked, put them into your Soop-dish, and your Partridges upon them, and then your Cullis, and serve it hot.

Another white Pottage a la Reine.

Take some Partridges, draw and pick them very clean, loosen the Skin from their breasts as nicely as you can, without taring it; take out the White of the Breast, and make a little white Forcemeat of it to stuff them with, then set them boiling in a little pot of good Broth; when enough, take the crusts of a *French* Roll, and put them in a Stew-pan with some

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good Broth, either out of your broth-pot, or where your Partridges were boiled, and set them over the Stove; when they are tender put them in your Soop-dish with your Partridges over them; garnish your Pottage with Cocks-combs, then pour a white Cullis *a la Reine* upon your Pottage, and serve it hot. You'll find the manner of making white Cullis *a la Reine* in the Chapter of *Cullises*.

A Pottage of forced Quails and Partridges.

DRaw and truss your Quails very neatly, force them with a Force-meat made of a white Capon, Beef, Marrow, and raw yolks of Eggs, season them with Salt, white Pepper and fine Spice, then set them a doing in an earthen or other pot, with some good Broth, and a bunch of sweet Herbs; when they are enough, take them off the Fire, and put them on hot Cinders to keep them hot. To make a Cullis in this manner; take a piece of Veal and a piece of Ham, cut them in slices and garnish the bottom of a Stew-pan with them; add a sliced Onion, some Carrots and Parsnips over it, and set it a sweating over the Stove; when it begins to stick to the pan, and is of a fine gold colour, wet it with half Gravy and half Broth; a little Parsley, Chibol; Sweet basil, and two or three Cloves, boil all together, then pound two or three roasted Quails or a Partridge in a Mortar; when the Cullis is boiled enough, take out the slices of Veal, Ham and Carrots, and mix in their room the pounded

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pounded Quails or Partridges, and strain it through a Strainer, then put it into a pot and keep it hot; boil some crusts of *French Rowls* in good Broth as usual; when done, put them in your Soop-dish, and with the Quails upon them; take care your Cullis be well tasted, and put it over your Quails and serve it hot. Pottages of Partridges and Pheasants are made the same way, and that of large Pigeons also, without stuffing them with Forcemeat, and you may garnish your Dish with Cardoons if you please.

A Pottage of Wood-Pigeons by way of an Olio.

After your Wood-Pigeons are trussed, blanch them in Water, and put them in the Pot with some good Gravy, a bunch of Roots, such as Carrots, Turnips, Parsnips, &c. some young Onions, a faggot of Celery, and a bunch of sweet Herbs; when all are boiled, prepare the crusts of Rowls as usual, in the same Broth your Wood-pigeons are done in, then put the Bread in your Soop-dish, and over it your Wood-pigeons; garnish the rim of your dish with the Roots, pouring in good veal Gravy over all; then serve it hot: The Garniture should only just cover the rim of the dish, in order to have room for the Soop.

You may make use of Quails, or any other Fowl, and Wood-pigeons may serve for cabbage Soop, as you think fit.

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An Italian Pottage.

IT is a sort of Olio dished in separate Compartments in the middle of your Dish, for which purpose make a Cross of Paste, then bake it in the Oven; in the first angle make a Bisque, in the second a Pottage of small Chickens, in the third a Pottage *a la Reine* (*en profiterolle*) and in the fourth a Pottage of forc'd Partridges: Observe, that each Soop is to have its different Broth belonging to it, with different Garniture.

A Pottage of green Geese forced.

MAKE a Force-meat of Goose Liver, a piece of Bacon, a Calf's Udder or Beef Suet, some crumbs of Bread soaked or boil'd in Milk, and three or four Eggs; chop all together and season it with Pepper, Salt, sweet Herbs and Spices; when this is done, put the Force-meat into your Goose's belly, then put it into a pot with some good Broth, and set it a doing gradually over the Fire; then take the crusts of a *French Rowl* as usual, and put them into a Stew-pan, with some of the same Broth your Goose is boil'd in, and set your crusts a simmering and soaking gently over a Stove; when they are tender, put them in your Soop-dish, and the Goose upon them; then put over your Goose a Cullis of green Pease (if in Season) or else Asparagus tops, garnish the rim of your dish with middling Bacon, and serve it hot. You'll find the manner of making this Cullis in the Chapter of Cullises.

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A Pottage of Teals or other Birds with Mush-rooms.

GET some Teals, or such like Birds, draw and truss them; lard them with large lardoons of Bacon well season'd, then half roast them, and take them off, and set them a doing in a pot with some good Broth, Pepper and Salt, and a bunch of sweet Herbs; when they are half done, have some pick'd Mushrooms in readiness, cut them into small Dice, and toss them in melted Bacon, putting two good pinches of Flour to them; your Mushrooms being enough, put them into the pot where your Teals are boiling, and let them all boil well together; when the Broth is enough order the crusts of *French Rowls* as usual, and put them in your Soop-dish, and then put your Teals on the crusts; and before you serve up, put some good Gravy to them, with the Juice of a Lemon; garnish the rim of your dish with Mushrooms prepared in the following manner. Take as many small Mushrooms as will serve to garnish your dish, pick and wash them, and put them in a Stew-pan, with the Juice of a Lemon, a little Salt, and some Broth; when they are done, garnish the rim of your dish with them, but let them be very white; another time you may force them for the same Garniture.

A Pottage of Spanish Cardoons.

TAKE a *French Roll* or two, and having cut off all the crusts, put them into a Stew-pan with some good Broth, let it take a boil or two; when your crusts are tender, put them in your Soop-dish, and garnish your dish with Cardoons; then lay on your crusts two Partridges, or two Pigeons, which you must have ready, or else a little loaf of (*Profitrolle*) and some hearts of Cardoons in thin slices over it. Pour over it some good Veal Gravy half thickened, let it be well tasted, and serve it hot. When the Veal Gravy is thus prepared, then take a pound and a half of a fillet of Veal and a little piece of Ham, cut both in slices, and garnish the bottom of a large stew-pan with it, and an Onion, a Carrot, and a Parsnip cover it, and let it stew gently on a stove. When the Liquor sticks to the pan, and has taken a fine colour, put in a piece of Butter, and drudge it lightly over with Flour, then toss it round about seven or eight times over the stove, and put to it half good Broth and half Gravy; season it with a white Chibol, a little Parsley, a little sweet Basil, a few Mushrooms, and Truffles, if you have any, and with two or three Cloves: Let it all boil gently, then take out the slices of Veal, and strain the rest through a strainer; but let it be neither too thick nor too thin: Let it be of a good colour, and use it to throw on your Pottage.

Pottage

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Pottage of young Green Pease.

TAKE some young Pease, and put them into a stew-pan, with a piece of good fresh Butter, and a bunch of sweet Herbs; season them with Pepper and Salt; after you toss them three or four times on the stove, put some Veal Gravy to them, and let them boil very softly; then take two round Loaves of about a pound weight, of the same dough with *French Rowls*, cut them in halves, and take out all the crum; if the four crusts will go into your dish, use them all, or as many as it will contain: Put your crusts into a stew-pan with a pinch of half beaten Pepper, and a little Salt dashed over them; then take a spoonful of good Broth that you have a doing, and strain it over your crusts, let them take a boil or two, till they be tender, and immediately put your crusts into your soup-dish, and put them over the stove, and let them just stick to the dish, but not burn; your Pease being well tasted, put them upon your crusts, and serve them hot.

Crusts à la Purée verte.

MAKE your Crusts stick to the dish, after the usual manner, without burning, pour over them a green Pease Cullis, and serve them hot. The Chapter of Cullis's shews the method of making this Cullis.

Crusts,

Crusts, with Cullis of Lentils.

Make your crusts stick to your soop-dish as above; throw your Cullis of Lentils over them, and serve up hot. See Chapter of Cullis's.

A Pottage of Crusts with Purslane Stalks.

Pick your Purslane stalks very well, and blanch them in Water, like Cardoons; then take them out and set them a draining; then put them into a stew-pan with some good Veal and Ham Gravy of a middling consistence, and set them over a small fire: When they are done, see they be well tasted, and that there be Gravy enough to boil the Crusts of your French Rows for the Pottage, as usual, and let them stick to the bottom of your soop-dish in the manner before mentioned, the Crusts sticking to your dish; relish your Purslane stalks well, and serve hot.

Pottage of Crusts with Cullis of Lentils.

Take a French Rowl or two, cut off the Crusts, and put them in a stew-pan; put some good Broth to your Crusts, and set them over a slow fire; when they are well soaked, put them into your soop-dish, and put two Partridges or two Pigeons upon your Pottage, and garnish your soop-dish with middling Bacon and fry'd Bread: Take care your Cullis of Lentils be well tasted; fill up your soop-dish, and serve it hot. You'll find the receipt in the Chapter of Cullis's.

A Po

A Pottage of Roots.

STrain some good Broth into a pot, and put into it a fat Capon with some Roots, such as Carrots, Parsnips, and Parsley Roots, all cut in long thin slices: Let all boil together till enough, then boil the Crufts of *French Rowls*, as usual, in some of the same Broth your Fowl was boiled in; put them in your soup-dish, with your Capon upon them, garnish the rim of your dish with some of your boiled Roots, and before you serve up put some good Veal Gravy over the whole. Follow the same directions in making Pottages of Quails, Wood-pigeons, Fowls, and those made with Roots.

A Pottage of Partridges with Lentils.

Take some Partridges well pick'd, drawn, and truss'd, lard them with large lardoons of Bacon well season'd, tie them up with packthread, and put them into a pot with some middling Bacon cut into slices with the swart on; then put in the Lentils, with some Broth, and let them boil together; then take two pound of Veal and a piece of Ham, cut them into slices, and range them at the bottom of a stew-pan with some whole Onions, Carrots, &c. to be laid upon your Meat; cover the stew-pan, and put it on a stove to sweat: When your Meat begins to stick to the pan, but before it burns, put some Broth to it, and let it boil slowly; add four Cloves, some Parsley, a few Mushrooms, two Rocamboles. When the
Veal

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Veal is done, take it out of the Pan, and your Lentils likewise, when enough; save some of them whole, to put into your Cullis; pound the remainder in a Mortar, and strain them in to your Veal Gravy to simmer a while in it, but take great care to clear off all the fat: See it be well tasted, and strain it through a strainer; then put it into a little pot, with the whole Lentils that you saved, and keep them hot; then take a *French* Rowl or two, taking off the crusts, and put them into a stew-pan with some good Broth, and set them a soaking over a slow stove; garnish the rim of your soup-dish with middling Bacon, as before; put the crusts in your soup-dish, and your Partridges upon them with the Cullis of Lentils, and serve hot.

A Pottage of Tortoises en gras.

BOil your Tortoises according to the above direction, then open them, and take the Flesh out of the shells; cut them as handsomely as possible; give them the shape of a leg, or a Chicken design'd for a Fricasée: When they are all cut, put them into a stew-pan with some Mushrooms and Truffles, if you have any, and a bunch of sweet Herbs; add some good Veal Gravy, and let all simmer together over a slow fire; then thicken it with a Cullis of Partridge; take *French* Bread or a Rowl, and cut off the crusts, put them into a stew-pan to simmer in some good Broth, then put your pieces of Tortoise handsomely on the rim of your dish; pour the Cullis of Tortoise well relish'd upon your

Pottage

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Pottage, and serve it hot. You may fry one of the shells of the Tortoise with Butter, and put it upon your Pottage, if you think fit.

Pottage of Goose GIBLETS.

HAVING scalded and cleaned your Goose GIBLETS, boil them in some good Broth seasoned with a bunch of sweet Herbs and Salt; when they are boil'd, cut them into pieces, and put them in a stew-pan, then put a white Cullis à la Reine to them, or a green Cullis, or a Lentil Cullis, and keeping them hot take the Crusts of a French Rowl, and put them in a stew-pan with some good Broth; let them simmer till they are well soaked and tender, then put them in your soup-dish cover'd with your Goose GIBLETS; then cast your Cullis upon them, and serve them hot. Observe the same method with GIBLETS of other Fowl.

Pottage of a Lamb's Head.

HAVING scalded your Lamb's Head and Feet, boil them with the Livers and some middling Bacon in a pot of good Broth; then soak your Crusts, as usual, and place the Heads upon them in the soup-dish; garnish it handsomely with the Livers and Feet; fry the Brains with the Yolk of an Egg and some crums of Bread, and let them take a fine colour; then put them in their place, and upon the whole throw a white Cullis well tasted, and serve it hot. You'll find the way of making this Cullis in the Chapter of Cullis's.

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In the room of this Cullis you may use a good Cullis of Pease, and garnish the Pottage as above: Another time make use of green Pease, and a Cullis of the same, according to the Season.

Pottage without Water.

PUT into a broth-pot well tinn'd a good slice of Buttock-beef, part of a leg of Mutton and of a fillet of Veal, one Capon, four Pigeons, and two Partridges, all the Fowls being well truss'd, and the other Meat well beaten; put into your pot likewise some slices of Onion, some Roots, as Carrots, Parsnips, &c. and season it with all sorts of sweet Herbs, and a little Salt; close your pot well with thick Paper and a Paste for that purpose, so as no Air can penetrate; clap this in another large pot of boiling Water, with some Hay in it to keep your stew-pot steady. Keep it very close, and let it be continually boiling in the Water for about five or six hours: After that uncover it, and strain from the Meat all the Liquor it yielded, and take off all the fat.

A Pottage of Santé with a Fowl upon it.

TAKE a handful of Sorrel, three or four hearts of Lettuces cut into five or six pieces, an handful of Purslane, a bunch of Chervil, a few slices of Carrots and Parsnips, a few heads of Celery, and a handful of green Peas, if in season; when all is well pick'd and wash'd, put them in a dish, each sort by it self,

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some melted Bacon into a stew-pan, and pass all your Herbs and Roots into it, one sort after another, observing what quantity will be sufficient for your Pottage. In passing them, break them as small as you can, the smaller the better; when they are passed, put some good Broth to them clear'd from all the fat, then put them into a pot with a slice of Ham, and let them stew very slowly before the fire; take the crusts of *French Bread*, and put them in a stew-pan with some good Broth, and set them over the stove; when your Crusts are tender, put them into your soup-dish, and your Fowl upon them.

N. B. Garnish your soup-dish before you put in your Crusts.

This Pottage may be garnish'd with all sorts of Greens the Season affords. Take care your Pottage be of a good taste; pour it over your Fowl, and serve it hot.

Pottage de Santé with Onions.

TAke a Capon, Fowl, Chicken, or a knuckle of Veal, prepar'd handsomely, soak and blanch them, then put them into cold Water; then take them out, and put them between two cloths to dry; and if a Fowl, pick it very clean, tie it up in a bard of fat Bacon with packthread, and put it to boil in your broth-pot, or else with your Onions; get choice white Onions for your use, about the bigness of a small Walnut, or less, cut off the two ends, and blanch them; take a sufficient quantity, as near as you can, and of a Size, to garnish the rim of your dish;

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when your Onions are blanch'd, pick'd, and skinn'd clean, put them into a little pot with some good Broth, some Veal Gravy, and a slice of Ham, if you have any, and let them boil slowly; then put them on a sieve very gently for fear of breaking them, and let them drain: their Liquor will serve to simmer the Crusts as usual: Moisten them when you are ready to serve. Take Crusts of *French Bread*, put them into a stew-pan, strain some very good Broth upon them without fat, and well tasted, then soak your Crusts, as usual; garnish the soup-dish with your Onions, dish your Bread with your Capon upon it, and fill it up with the Broth your Onions were boil'd in, or with Veal Gravy, or other good Broth; and serve it hot.

A Pottage of Forced Chickens with Forced Cucumbers.

THE Chickens being forc'd and boil'd in a pot with good Broth, pare three or four Cucumbers of a middling Size, and take all the grains out at one end, and force them with the same Forcemeat with your Chickens: You may find the way to make this Forcemeat in the Chapter of Greens in Ragout. Then take them out and put them into a little pot with some good Broth, and let them boil slowly, and take care they don't break; then keep them hot over the fire, but not to boil: Take some Crusts of *French Bread*, put them into a stew-pan, simmer with some good Broth; when they are tender, put them into your soup-dish with your Chickens.

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Chickens over them: Garnish the rim of your dish with the forced Cucumbers cut in round slices, throw over your Pottage some Veal Gravy, and serve it hot.

All these Chicken Soops may be made without forcing, if you please; and that being the plainest way, is the best.

Pottages of Capons, Fowls, and Pigeons, forced or not forced, are made after the same manner this Receipt directs.

To make a Pottage of Chickens with Onions au Basilic.

TAke some fat Chickens, draw and truss them up very neatly, leaving them to soak in the Water; then blanch them, and afterwards put them in cold Water, and press them dry between two cloths; pick them clean, and tie a bardon of fat Bacon on the breast; boil them in your broth-pot, then take some Craw-fish, and boil them in very little Water, take the quantity you think will garnish your soop-dish, take off all the small feet, and the ends of the large ones; take off the tails, but let them all hold to the body of the Craw-fish; pick in this manner as many as you want to garnish your soop-dish with: When you have enough, put them into a stew-pan, with some Pepper, Salt, a sliced Onion, Parsley, and a spoonful of Broth, then set them over the fire till they taste a little of the seasoning; pick the rest of your Craw-fish, and put the shells apart; take all the Meat of the great
D 3 shells,

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shells, and pound them, with the feet and tails. You cannot pound them too much. Mark
Cullis. Take two pound of a fillet of Veal and a piece of Ham, cut them in slices, and garnish the bottom of a stew-pan with them; put in an Onion cut into slices, and a few slices of Carrots and Parsnips; cover the pan and put it over a stove to stew very slowly when the Meat begins to stick to your pan; but before it burn, put good Broth to it, with crusts and crums of Bread, a little Parsley, young Onion, Mushrooms and Truffles, if you have any; let all take a boil together till the slices of Veal be done, then put in the pounded Craw-fish, and strain it through a strainer; take care it be not too thick: Put it into a pot and keep it hot. Take care it does not burn for fear of turning. Take a *French Row*, cutting off the Crusts, and put them into a stew-pan with some good Broth; but take off all the fat, and let it be well tasted, and boil your Crusts: Garnish your soup-dish with your pick'd Craw-fish. When your Crusts are tender, put them into your soup-dish, and your Chickens upon them, and then your Cullis and Craw-fish: Serve it hot; but be sure it be well tasted.

Make a Pottage of Capons, Fowls, and Turkeys with Craw-fish, the same way. We shall speak of that of Pigeons in its proper place.

*To make a Pottage of Chickens with Rice and
Craw-fish.*

YOU boil your Chickens, as above; but the Garniture is quite different. Take a handful of Rice, pick it very clean, and wash it in several waters, then put it into a pot, and boil it in good Broth, with half a dozen of live Craw-fish; stir your Rice now and then to prevent burning, and add more Broth to it; when well tasted, and you are ready to serve dinner, take out the Craw-fish, and put a good Cullis of Craw-fish in their place. [See the manner of making it in the Article of Craw-fish and Rice Olio.] Take your Chickens out of the pot, and take the bards of Bacon and range them in your soop-dish, putting your Rice over them. Serve them hot. Garnish your Soop with Craw-fish, if you think proper: It will not make your Pottage eat better; but it is an Ornament.

Pottages of Capons, Fowl, and Turkeys, with Rice and Craw-fish, are made the same way as this of Chickens.

Pottage of Chickens with Rice.

HAVING pick'd, blanch'd, and truss'd your Chickens, as above, bard them with fat Bacon, and tie them with packthread, put them in the same pot you design to boil your Rice in; take the quantity of Rice you want for your Pottage, pick it very clean, and wash it, then put it into the pot with your Chickens,

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and put them into some good Broth to boil; be sure to stir it now and then for fear it should burn, and to add more Broth as the former wastes: When your Chickens are boiled enough, the Rice will be so too. When you are ready to serve dinner, take out your Chickens and put them into your soup dish: Observe that your Rice be well tasted, and put it over your Chickens, and serve it hot.

You may make a border of Paste round the rim of your dish, or use Puff-paste cut in Triangles and bak'd; tho' Garniture be seldom used; but do as you think fit.

Pottage of Capons and Fowls with Rice made after the same manner.

Pottage of Profitrolles.

TAKE eight small Loaves of the bigness of an Egg, and one Loaf of a quarter of a pound weight of Paste, rasp them well, and let them be of a fine colour, open them at the top, take out all the Crum very clean, and force them with some minced Partridge. [You find the manner of doing it in the Article of *Pottage à la Jacobine*.] Then boil your forced Loaves in good Veal Gravy; make a Ragout of Cocks-combs, and Sweet-breads cut in long pieces, and with sliced Truffles, some small Mushrooms, and eight small Artichoke bottoms; pass all these in a stew-pan in melted Bacon, and put to it some good Veal Gravy let it boil slowly: When enough, put a Cullis of Partridges to it, which is prepar'd as follows

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Half roast a Partridge, then take it off, and pound it in a Mortar; take a pound and an half of a fillet of Veal, and a piece of Ham cut in slices, and garnish the bottom of a stew-pan, adding an Onion cut in two, and a Carrot and Parsnip also cut in two; cover the stew-pan, and set it a sweating till the Liquor sticks lightly to the pan, but not till it burn: Drudge it with a dust of Flour, and give it seven or eight rounds on the stove; moisten it with half Gravy and half Broth, and season it with Mushrooms and Truffles, a whole Onion, some Parsley, and a little sweet Basil; let it simmer for about half an hour very slowly, then take out the slices of Veal, and put in the pounded Partridge: Strain it through a strainer, taking care the Cullis be not too thick; pass it into the stew-pan to your Ragout: Steep some French Rowls, as usual, in half Gravy and half good Broth in your soup-dish; lay your small Loaves together handsomely and in good Order with an Artichoke bottom between each Loaf; garnish the rim with Cocks-combs and Sweet-breads cut in long slices; let your Cullis be well tasted; fill up your soup-dish with the Cullis, and serve it hot.

Pottage of White Profitrolles.

THIS Pottage is made the same way as the last, only in the room of a brown Cullis, you must serve it with a white one *à la Reine*. You'll find the way to make it in the Chapter of Cullis's.

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Pottage of Profitrolles with Crawfish.

YOU must force your Loaves, and boil your Crusts the same way as above; put into a Stew-pan some Cocks-combs and Sweetbreads, with some Mushrooms, Truffles and Craw-fish Tails, Artichoke Bottoms, and a Bunch of sweet Herbs, add some good Veal Gravy, and let it sweat gently; take off all the Fat, and put to it a Cullis of Craw-fish, (you will find the way to make it in the Article of Chicken Pottage with Craw-fish) your Crusts being boil'd in the dish you intend to serve the Pottage up in, put the eight small Loaves in order upon your Crusts, with the Artichoke Bottoms between each Loaf, garnish the rim of your dish with Cocks-combs and Sweetbreads cut in long pieces. Observe that your Ragout and Cullis of Craw-fish be well tasted, and not too thick; throw it on your Pottage, and serve it hot.

Pottage of Quails, Partridges, or Pigeons with Profitrolles.

TAKE some Quails and boil them a little. *Braize:* Pass some Cocks-combs, Sweetbreads, Artichoke Bottoms, Mushrooms, and Truffles in a little melted Bacon, and wet them with Veal Gravy; then take off all the Fat very clean, and bind it with a Cullis of Partridge, as is directed above, in the Pottage of Profitrolles. Take your Quails off the Braize, drain them a little, and throw them

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into your Ragout; then put each of them into a small Loaf emptied for that purpose, together with a little of the Ragout; let them simmer a little in veal Gravy; soak your Crusts in the Soup-dish you intend to serve in, with half Gravy and half Broth; put your Loaves in order upon your Crusts, with an Artichoke Bottom between two; garnish the rim of your dish with Cocks-combs and Sweetbreads, with small Mushrooms forc'd: observe that your Ragout and Cullis be well tasted; throw them on your Pottage, and serve it hot

Profitrolles of Partridges, Turtle-doves and small Pigeons are done the same way.

Though these Pottages of Profitrolles be seldom used, I would however just mention some of them in this Place, that may serve in large Entertainments.

Another Pottage of Profitrolles.

TO consist of six Loaves, three forced with Ham, and three others with Capon, garnish with small Fricando's of Veal glazed, a rim of Cocks-combs, and a Ragout of Mushrooms, Artichoke bottoms, ends of Asparagus, all pass'd in a Stew-pan, with some good Veal Gravy a little thicken'd: Your Pottage being ready to serve, throw on your Ragout, and serve it hot.

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Pottage of forced Pigeons with brown Onions.

TAKE some large Pigeons, pick, draw and truss them well, loosen the Skin off the Breast with your Finger, and force them with a Forcemeat thus: Take some white Flesh of Fowls, or else a piece of Veal with a little Bacon and Calf's Udder blanched and season'd with Pepper, Salt, sweet Herbs and Spices; a few Mushrooms, Truffles, Parsley, and young Onions; three or four Yolks of raw Eggs, and a few Crumbs of Bread boil'd in Cream: Mince all well together, and pound them in a Mortar; force your Pigeons with this Forcemeat, stop the Vent of your Pigeons with a Skewer, and blanch them, leaving them but a Moment in the boiling Water; pick them clean over again, and set them a boiling in a Pot of good Broth. Take some small round Onions, cut off the Ends, and blanch them in Water; then peel them, and put them into a Pot with good Broth, and Veal Gravy, and set them a boiling; when boil'd, take them out very carefully for fear of breaking them, and put them into a Sieve to drain: Take a *French Rowl*, cut off the Crust, and put it into a Stew-pan, and put to your Crust the Broth your Onions were boil'd in, and set them to soak and simmer, when tender, put them in your Soop-dish with your forced Pigeons upon them, and garnish your dish with the Onions; fill up your Soop-dish with Veal Gravy, and see that it be well tasted; serve it hot. If you would

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would have a binding, instead of Veal Gravy, bind it with clear Cullis of Veal and Ham.

Pottage of Turkies with Onions is made the same way as the last.

A Pottage of Parmesan.

TAKE small rasped Loaves of the bignets of a midling Onion well rasp'd, dip them in a little melted Butter, and drudge them with rasped Parmesan Cheese; put them in the Oven to take a fine Colour; boil some Crusts of *French Rowls* as usual in a Stew-pan with good Broth; when tender put them into your Sloop-dish, and put over your Crusts some minced Partridge, and over that some rasped Parmesan Cheese, and put this likewise in the Oven to take a fine Gold colour; take all out and garnish the dish with the little Loaves; you must have a large one done after the same manner, and forced with minced Partridge, to put in the middle of your dish. Serve it hot.

Pottage of Partridges.

YOUR Partridges being pick'd, drawn, truss'd and scalded, lard them with midling Lards of Bacon well season'd, and half roast them; then take them off, and put them into a pot with a bundle of Roots, some Onions, and some good Broth: set them a boiling. Make a Cullis after this manner: Take a pound or two of a Fillet of Veal, and a piece of Ham, cut them in Slices to garnish the

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the bottom of a Stew-pan, slice an Onion, Carrot and Parsnip, and put the whole covered up over a slow Fire, when the Liquor sticks to the pan without burning, put in a little piece of Butter, and a dust of Flour; tofs it seven or eight times over the Stove, then wash it with half Gravy and half Broth, and put in some crusts of Bread, a little Parsley, a Chibbott Mushrooms, Truffles, and a very little sweet Basil, and let all simmer together; pound a roasted Partridge; the Cullis being enough, take out the slices of Veal, and put in the Partridge; strain it through a strainer, and put it into a pot and keep it hot; boil some crusts of *French Rows* in the Soop-dish you intend to serve it in, or in a Stew-pan, with the Liquor that your Partridges were boiled in: When tender, lay them in your Soop-dish, and lay your Partridges handsomely upon them; so that your Cullis be well tasted, pour it upon your Pottage, and serve it hot.

Pottage of Turkey with Endive.

DR A W, truss and blanch your Turkey, wipe it dry, and pick it clean, tie it up in a large Bard of fat Bacon, and put it in a Pot with some good Broth, and a handful of shred Endive, and set it a boiling; take out more Endive and blanch it in boiling Water, then take it out and put it in cold Water, drain the Water from it very dry, tie it up in a bundle, boil it with your Turkey, or in your Broth pot. Take your *French Rowl*, and

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off the Crust, put it into a Stew-pan with the Broth your Turkey was boil'd in; having first strain'd it, and taken off the fat very clean, your Crust being tender, put it into your Soup-dish with the Turkey over it; garnish the rim of the dish neatly with the Endive; pour on some Veal Gravy; serve it hot and well tasted. Pottage of Turkey with Cellery is made the same way.

We make also Pottage of Capons, Fowls, and Chickens, with Endive and Celery, the same way as above.

Pottage of Capon forced with Oysters.

TAKE a fat Capon, draw and truss it for boiling, pass the Finger between the Skin and Flesh of the Breast, cut the Breast out and bone it; put the Flesh on the Dresser with a little Beef-suet, some Bacon, and some raw Ham, Mushrooms, Truffles, Parsley and chopped Onions; season it with Pepper, Salt, sweet Herbs, Spices, and three Yolks of raw Eggs, some crumbs of Bread boiled in Milk; mince all well together, and pound it in a Mortar; force your Capon with this Forcemeat; you may add if you please a Ragout of Oysters; tie close up both ends to preserve the Forcemeat, and roll it up in a bard of Bacon tied with packthread, and then make a Braize after this manner; put some bards of fat Bacon in a pot, with slices of Veal, and put in your Capon; season it with Salt, Pepper, and slices of Lemon, a little sweet Basil, some Cloves, with

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with slices of Onions, Carrots and Parsnips cover the whole with bards of fat Bacon, and slices of Veal; put to it some Broth, and let it a boiling very slowly; then prepare some Veal Gravy, with a binding after this manner. Take a Stew-pan, and put in about a pound or a pound and a half of a fillet of Veal sliced with some slices of Ham, and Onions cut in four pieces, a Carrot cut in four; cover your Stew-pan, and let it sweat on a Stove till it begins to stick to the Stew-pan without burning: Then done, take out all the Meat, and put in a piece of good fresh Butter, with a handful of Flour more or less, according to the Quantity of Cullis you make; give it a fine Colour, keeping it stirring with a wooden spoon; then wash it sufficiently with good Broth, and put in your Meat again, and season it with Cloves, a little sweet Basil, and some slices of Lemon. Take off all the fat very clean; and be sure to observe it be well tasted; so strain it through a silk Sieve, and put it in a Vessel to keep it hot. Then blanch some good Oysters in a Stew-pan over the fire; being blanch'd and well clean'd, put them in your thicken'd Veal Gravy; take care your Oysters do not boil. Take a *French Rowl*, cut off the crust, and put it into a Stew-pan with some clear Broth strained upon it; then put it over the Stove to soak or simmer, and when it is well soaked, put it into your Soop-dish; take out your Capon and drain it, and having taken off the Bard of Bacon, put it on your

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crust, take some of the Oysters out of your Veal Gravy, and garnish the rim of your Soop-dish with them; then put on your Capon, the Veal Gravy thicken'd, and the rest of the Oysters, and serve them hot.

Another time in the room of the Veal Gravy thicken'd, make use of a Cullis of Crawfish, if you have any; you may also serve Crust done the Oyster way, with a Cullis the same as aforesaid, and make your Bread stick to the bottom of your Soop-dish, that they may hold well, and throw over it the Cullis and the Oysters.

Crusts with Cullis of Crawfish en gras.

TAKE a round Loaf of a pound weight, cut it in two, and take out the crumb, and put the crust into a Stew-pan with some good Broth, as usual, and put it on the Stove to soak till tender; then put it in your Soop-dish, then put your Soop-dish on the Stove, covered with a Gravy-pan; when it sticks to the dish (but before they burn) throw over it a Cullis of Crawfish, and serve it hot: You'll find the way to make this Cullis in the Chapter of Cullisses, and in several other Articles of Pottages.

Crusts with Cullis of Partridges.

MAKE the Crust stick to your dish as above-mentioned, throw a Cullis of Partridges upon it, and serve it hot.

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You'll find the manner of making this Cullis in the Chapter of Cullisses.

Crusts with Mushrooms.

TAKE some Mushrooms, pass them in a Stew-pan with a little melted Bacon, wash them with a little Veal Gravy, and let them simmer a while; when enough boil'd, take out all the fat very clean, and bind them with a Cullis of Partridges, (you'll find the way to make it in the Chapter of Cullisses) take a round Soop-loaf of about a Pound Weight, cut it in two, and take out all the crumb, and put the crust in a large Stew-pan with a Spoonful of Broth, put it directly in your Soop-dish on the Stove, and let them stick to the dish, but not burn; when they stick, throw over them your Mushrooms, and serve them hot.

Crusts with Truffles.

TAKE some Truffles and pare them very neatly, cut them in slices, and put them in a Stew-pan with a little Veal Gravy, and let them simmer slowly; being done, bind them with a Cullis made of Veal and Ham, take a round Pottage Loaf, about a Pound weight, cut it in two, and take out the crumb, put the crust in a Stew-pan, and over it a Ladle full of boiling Broth taken out of the Broth-pot, put it directly in your Soop-dish over the Stove, and let it stick to it, but not burn; when they stick to your dish, throw

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it your Truffles, and the rest of your Ragou, and serve them hot.

Crusts with Morrels.

CUT your Morrels in halves, and wash them in several Waters, to free them from Sand, drain them well, and pass them in a Stew-pan with a little melted Bacon, then moisten them with a little Broth; put in a bunch of sweet Herbs, and let them boil gently; take a round Pottage Loaf about a Pound weight, cut it in two, put the crust only into a large Stew-pan, strain on it a Ladle full of Broth taken out of your Broth-pot, put it directly into your Soop-dish, and make it simmer till they stick to it, moistening it every now and then; keep it as whole as possibly you can, without cracking or breaking, moisten it with the Broth that you boil'd your Morrels in, at the same time putting your Morrels upon it; then add a Cullis *à la Rein*, and serve it hot. You'll find the way of making this Cullis in the Chapter of Cullisses.

Crusts with Asparagus Tops.

TAKE some Asparagus, and cut off but the green of them, blanch them, and put them into a little pot with some Broth, put them to boil, and bind them with a Cullis of Cal and Ham; take the crust of a round Pottage Loaf about a Pound weight, cut it, put it into a Stew-pan, pour over it a Ladle full of Broth, and range them directly in your Soop-dish;

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dish; then put your dish on the Stove, and make your crust stick to the dish, but let them not burn; moisten it now and then with a little Broth to keep it whole; when they stick to your Soop-dish, throw on them your Asparagus with their Gravy, and serve them hot.

Crusts with Parmesan Cheese à la Piémontaise

TAKE a round Pottage Loaf about a pound weight, unrasped, cut it in two, and take out part of the crumb, put it into a Stew-pot and strain to it a Ladle full of Broth out of the Broth pot; put it directly in a Patty-pot and drudge them with rasped Parmesan Cheese then set it in the Oven to take a colour; garnish the bottom of your Soop-dish with slices of crumb of Bread cut very thin, and powder them with rasped Parmesan Cheese; pour upon it a little Veal Gravy, and let it stick a little to your dish; your crust having taken a good colour out of the Oven, put it into your Soop-dish, fill it up with a good veal Gravy, and serve it hot.

Bain-Marie.

TAKE three pound of Buttock Beef, three pound of Fillet of Veal, and a pound of a leg of Mutton, the whole without its bones with a Capon and a Partridge; take an earthen pot big enough to hold all this meat; season this earthen pot before you use it, then put into it the meat aforesaid, and season it with onion stuck with two Cloves, and a little Salt; pour into it three pints of Water, cover

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the pot with its cover, and stop it close all round with paste and paper, to keep in the Steam. Put on the fire a large Kettle of Water, and set it a boiling; then put your earthen pot into this Kettle, and keep some Water always boiling ready to put into the Kettle; as the other wastes, keep always filling it so, for the space of five hours: after which take it off and open it, and strain the Broth through a Sieve or a Napkin, let it settle, and take off all the fat very clean. This is used for sick people, or to soak crusts in for Pottages; and when you have a mind to do it with Rice, you need only fill the belly of the Capon with Rice pick'd very clean, and do it the same way as above-mentioned.

A Broth to be taken in the Morning for Breakfast.

IS made of a piece of Buttock of Beef, a scrag end of Mutton, the bloody part of a neck of Veal, and what other meat you think proper, with two Chickens; your Chickens being boil'd, you pound the white flesh in a mortar with crumbs of Bread soaked in Broth; and all being well tasted, you strain it through a strainer for to put on your boiled crust with the Broth that you have ready made.

You will find the particular Broths used for Pottages of *santè*, and others in their proper places. What is here mention'd is for sick people, adapted to their purpose only.

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Broth for consuming.

PUT a leg of Mutton (without the fat) in an earthen pot, with a Capon, a fillet of Veal, a slice of Beef, a roasted Partridge, and three quarts of Water; make it boil very softly, till it be reduced to half, and squeeze it well through a cloth. This restorative may be found among the Pottages, under the title of Pottage without Water.

Veal Water.

YOU must cut a fillet of Veal in very thin slices, and boil them in an earthen pot full of water very slowly; when they have been boiled one whole hour, strain the water through a cloth without squeezing the meat; you may add to it Barley-water, or sweet Almond milk with Sugar, in order to make it better.

Chicken Water.

PUT three or four Chickens to boil in a pot with some water, and make them boil two hours very slowly; when they are boiled, strain the Broth through a cloth; you may add to it some Bugloss, Borage, Endive, and other cooling Herbs, according to the necessity of Persons, and Physicians Advise; this water purges gently, and is a cooler.

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Capon Water.

BOil a Capon very slowly in an earthen pot with three quarts of water; your Capon being boil'd, and the water wasted to five pints, take it out without squeezing it. This water fattens in particular, if you boil some peeled Barley along with it.

Broth a la tour d'Auvergne.

PUT in an earthen pot well glaz'd, or in a silver Kettle, about six pounds of slices of a fillet of Beef without fat, three pounds of a fillet of Veal, and a blanch'd neck of Mutton. The whole being skim'd, put it on a moderate fire to boil slowly, season it with a little Salt, three or four Onions, a couple of Cloves, three or four Carrots cut in four, three or four Turnips; put to it half a Hen or whole one; while it boils take off the fat now and then; let it boil slowly to make it amber colour; let not your pot be too big, and let the Broth be boiled away to three quarts. Your Meat being done, and your Broth relishing, strain it through a Sieve into a glazed earthen pot, and keep it in a cool place. This Broth is very good for those who have no appetite: you may make use of this Broth for a small Soop, or to make Panada's with, boiling some crumbs of Bread with the white flesh of a Fowl pounded, and then strain the whole through a Sieve. The Duke of Bouillon made use of this Broth in his Sickness.

Pottage à la Bourgeoise.

PUT in an earthen pot four pounds of Beef and skim it, season it with Salt, some Cloves, half a dozen Carrots, as many Onions, and three or four stalks of Celery making with their Hearts a bunch, put them in your Soop, and wash the remainder tie up in a Bunch, put it directly in your pot, then put in it a little leg of Veal, or other meat, with a small neck of Mutton, all your meat together weighing about six pounds, then put the Hearts of your Celery into the pot, and let the whole boil slowly, putting the pot before the fire, that your Broth may boil only on one side; you may add two or three Lettuces tied together. Your meat being done, and your Broth relishing, soak some Bread in it, and place on the top the Hearts of the Celery, with some Onions and bits of Carrots. Another time you may boil in another small earthen pot a handful of Sorrel, with some Endive, Chervil, and Lettuces; you may make use of these things to put over your Soop. Take care that your first pot be not too large, otherwise your Soop will not be relishing.

Advertisement.

THE following Broths are all physical, and to be used only in case of Necessity, or by direction of an able Physician: The Author does not pretend to give these Receipts of them as his own Invention, but as he often made them himself, pursuant to the directions of learned Physicians; he thought therefore, that these Receipts would be very acceptable to those who are strangers to them, especially since a Doctor's Prescription does not always lead us to the exact method of placing every particular ingredient, nor even hint at the way of ordering them; neither does he think himself answerable for their ill success, and wrong application through ignorance, chance or wrong and imprudent directions: But confining himself intirely within the bounds of the Kitchen, which is his only Province, he thinks he has done his part, by teaching how to make the said several sorts of Broths; and if he mentions some indispositions and sicknesses in which they may be used, it is because he has been an eye witness to their good effect on the like occasions; and some physical Treatises are full of such Prescriptions; but Books of that nature are not supposed to be within the reach of a Cook; and such as are unacquainted with that Faculty, may think themselves obliged to him, who furnishes them with means of being cured without them.

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A sort of Pottage which the Poor may make instead of Meat Broth.

TAKE four ounces of ground Barley, Oatmeal, or pounded Rice, with an ounce of Harts-horn shavings; put all into a gallon of boiling water, and let it infuse over a slow fire, till it be sufficiently swell'd; let it boil to a perfect Coction, and strain it while it is warm through a Sieve; add three ounces of common Honey to it, (the whitest is best) and skim it carefully: You may likewise mix a dozen or two of Almonds with it, either sweet or bitter, peeled or pounded; or instead of Honey, you may take two ounces of Sugar, and as much of fresh Butter. You may also put the yolk of an Egg in it, a little grated Nutmeg, or some Pepper: Or else you may boil a few sweet herbs with it, *viz.* Thyme, Sage, Winter Savory, with some white Onions and a little Salt. The Poor may also make a wholesome Pottage by mixing one or two yolks of Eggs in a pint of boiling water, with a little Honey or Sugar, and two or three spoonsfull of Wine.

To make a Pottage for one or two Persons.

TAKE four handsfull of Pot Herbs, pick'd, and wash'd, and cut small, two or three Onions cut small likewise, three or four Leeks, half an ounce of fresh Butter or Bacon, four spoonsfull either of fine Flour, pounded Rice, Oatmeal or peel'd Barley, a dram of Salt, and a little Pepper; boil the whole in three quarts

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of water, which must be reduced to a pint and a half, and kept for use. You may make at the same time Pottage enough for three or four days.

To make Pottage enough for fifty Poor for a little Money.

TAKE two or three pounds either of salt Butter, Suet or Bacon; let them be melted in a Kettle big enough to hold both your melted Bacon or Butter, &c. and your Herbs: When this Fat or Butter is coloured and hot enough, throw in an handful of such Pot-herbs and Roots as are in season, viz. Sorrel, Beets, Lettuce, Chervil, Endive, Cabbage, Leeks, Turnips, Cucumbers, Pumpkins, &c. all in due quantities; and when they are pick'd, wash'd and cut small, put them into the Kettle, and stir it often to make it boil; then put in six Gallons of boiling water, seasoned with half a pound of Salt, and half an ounce of Pepper; let the Kettle boil about a quarter of an hour, more or less, and your Broth will be done. If you have a mind to put either Pease, Beans, Lentils, Rice, Oatmeal or peel'd Barley, &c. into this Broth take half a bushel of any of them, which must be ground after it has been dry'd in the Oven. This Pulse being ground or pounded in a mortar, is done in a quarter of an hour like Pap; but when it is boil'd whole, the doing of it requires more Time and Trouble. To make this Broth the more relishing, put a little Garlick

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lick, Chibols and Shallots into it; and to make it more nourishing, add two Bullocks hearts or one of the Livers well chopp'd.

As soon as this Broth is thick enough, and whilst it is boiling put five and twenty pounds of Bread cut in small bits into it.

The hotter this sort of Broth is eaten, the more nourishing and strengthening, but the Bread should boil in the Broth no longer than a minute. A large Copper built upon a stove would be best for the purpose: for then the third part of Wood or Coals will suffice; but if that convenience cannot be procured, this sort of Broth may however be made in a large Kettle.

The Distribution of the Broth.

Get a Ladle that will contain about half a pint, give a pint and half of this Broth at Dinner, and as much at Supper to each poor person that is above fifteen. The Expence of each person's Share of this Broth will come to about two pence.

Another sort of Broth for the Poor when sick or healthy.

TAKE a pound of fresh Butter, or salt Butter, brown it in a frying-pan, add a pound of fine Flour, keep it stirring till the Flour is brown; then pour it into four Gallons of boiling water, let it boil together about half a quarter of an hour, then take it off and keep it in a stone pot. Here you have enough for a great many dishes of Broth. If you'll make

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but one dishfull for an old Person, half an Ounce of Butter and as much of fine Flower will do; for a Child take but half the quantity.

This Broth is given to a Patient every third or fourth hour, as other Broth.

For healthy people, boil a sufficient quantity of Onions, or of other Pot-herbs, Roots and Pulse in four Gallons of Water; cut them all very small, that they may boil the easier. Before you put in the Flour and Butter fry'd together, your Onions or Roots must be quite done, and then pepper and salt your Broth; mix some yolks of Eggs with it, if you can afford them. You may also make Broth with Bread soaked in it, adding a dash of Vinegar, or some spoons full of Wine. There is no nourishment more proper than this for poor People or Soldiers. You may likewise give some of this Broth, (but without Vinegar) to Children, instead of Pap. This Broth is to be made every day in Summer, and every other day in Winter; when you take some out, stir it with a Ladle, that it may be the better mix'd.

Other Broth maigre.

Broths maigre are generally made with Water, Onions, Leeks, Lentils, Herbs, Roots and Pumpkins; some put Fish, Frogs and Craw-fish into these Broths, which may be also drest after the manner of fine Soupes.

Milk

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Milk Pottage is well known by every one, but to make it more palatable, besides Salt, put a little grated Nutmeg into it, with some bitter Almonds, one or two Cherry-bay-leaves and a spoonful of double distill'd Orange Flower Water.

As Cow Milk does not agree with every ones Constitution, and sours and curdles in the Stomach, make use of Almond-milk; put wheaten Bread into these Broths, but no light Bread, because there is too much Yest in it.

Broth for Children.

THIS Broth is prepared in a Pot made for purpose, if it can be procured.

Broth u Bain Marié,

To make this Broth, take a pound of a fillet of Beef, a pound and a half of Veal, half a Capon, or a Fowl not too fat, with an Onion stuffed with Cloves; let all boil together over a slow fire with water enough, till it boils away to a thick Jelly, so as to be neither too thick nor too thin.

Take care to give none of this Broth to Children, unless it be made the same day, especially in Summer; keep it in a Stone-pot or in a Gally-pot, in a cool and dry place; skim off the fat before you use it.

Panada's for Children.

TAke the Crumb of stale Bread, crumb it small upon a Napkin, or instead of this, take rasped Crufts of Bread enough to make a Panada, add the yolk of a new laid

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Egg, if you think fit; Children will find their Panada more relishing than their ordinary Broth or Pap. Instead of Bread, you may take pounded Rice boiled in water. This Panada must be pretty thin; and to make it the more nourishing or purgative, when the Child's Body is costive, add a spoonful of good Oil.

Panada for those who are either recovering their Health or have lost their Appetite.

PUT a spoonful of good Broth into a Stew-pan, with a piece of white Bread as big as half an Egg, which must be well soak'd; then pound the white of a Capon, or a Fowl; when pounded, you put it to your Bread, and strain it through a Sieve; but take care your Panada be neither too thick nor too thin.

Panada with Oatmeal.

TAKE one or two ounces of good Oatmeal, put it in lukewarm water, shift the water often, and skim off the Flower; put the remainder of it in the bottom of an earthen pot over the fire; let it boil gently in a pint and a half of water, till it is half boiled away, then take it off, and strain it off immediately.

If the Panada so boiled be too thick, put a little water to it; but if too thin, boil it a little more, and add a little Sugar, and a spoonful of white Wine.

You may make another sort of Broth with little trouble and charge, in this manner: Beat up the yolks of two new laid Eggs, with the fourth

part

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fourth part of a porringer of good Broth, and let it be done (*au bain marie*) after the same manner as Eggs with Milk, without stirring it whilst it boils. This may be given to Children, by putting in some thin slices of Bread.

Cooling and medicinal Broth.

EVERY one knows that Broth is nothing but the Juice of Meat and Herbs made in boiling water, and is the most proper, and in this manner the only food in Fevers and other diseases that are attended with a Fever, and do not allow of more solid nourishment, and require some particular sorts of Broth.

Having chosen the Meat you design for your Broth, boil it with a sufficient quantity of Water in an earthen pot, which is put over a quick fire; when your Broth is well skimmed, lessen the fire, that the flame may not reach the top of the pot. If you are obliged to put any Herbs or Roots in your Broth, wash them well, having first pick'd the Herbs, and cut and scrap'd the Roots.

Broth is commonly supposed to be enough when the water is boiled half away.

As soon as you take your Broth off, strain it together with the meat, squeezing it more or less, according to the necessity of making it either strong or weak; then put it into a Stone-pot or Galley-pot, and keep it in a cool and dry place: Whenever you have occasion to give some of it to a Patient, warm it if possible (*au bain marie*) that is, in lukewarm water.

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The Roots, Herbs, Flowers, Fruits or Seeds used for Cooling-broth, are the Leaves of Borage, Bugloss, Lettice, Beet, Purslain, Chervil, Pimpernel, white Endive, Sorrel, Dandelion, wild Endive, Lung-wort, Hops, Agrimony, Cowslip, Violet, Perwinkle, Nettle, Fumitory, Elder-tops, Seeds of Pumpkins and Cucumber.

When several sorts of Herbs or Roots are required for some sorts of Broth, in a season when they cannot be procured without great difficulty, use such as you can easily get, and increase the quantity in proportion to those that are wanting.

In short, among the great Number of Plants which are used for Broth, you are often obliged to have skill in chusing those that are most efficacious for indispositions or diseases, to which a present remedy is wanted.

Cooling Broth with Veal.

Take half a pound of Veal cut in slices, and a Chicken, with a handful of four or five sorts of the Plants before mentioned, which are to be picked, washed, and cut very small; let them all be boiled in three pails of water, till they are half boiled away; then take it off the fire, strain them off as before, and make them serve twice. The most common effect of this sort of Broth, is to loosen and to cool. It is of great use in all diseases as proceed either from heat or cold.

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Chicken-Water.

Fill a Chicken skin'd and drawn, with an ounce and a half of the four cold seeds peel'd and a little bruise'd; put them into a varnished earthen-pot, pour over them three quarts of Water, let them boil over a slow fire, till your water is reduced to a quart, and then strain it slightly through a Sieve. Let the water settle, strain it off again, keep it in an earthen Vessel, to be used on occasion.

This Chicken-water cools and moderates the heat in a Fever; it is therefore given to drink in Agues and Fevers in the intervals of drinking Broth. This water is very proper in hot and burning Fevers, inflammations of the Lungs and Stranguries, and likewise for such Patients as are of a weak constitution and are inclinable to be thirsty.

Pectoral Chicken Broth.

Take a Chicken, draw it, bruise and flatten it, then put into the Belly an ounce of the four cold seeds a little bruised; half an ounce of peel'd Barley, as much Rice, and a little double refin'd Sugar. Let all boil over a slow Fire in three quarts of water, which when boiled to half, must be strained off lightly.

Cooling Broths with a Calf's Liver.

Take a fresh Calf's Liver; take out the Gall, add a Calf's Heart to it, if you think fit, which is to be cut in slices,

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well washed; let them boil in two quarts of Water, which when boiled to half, is to be taken off and strain'd through a Sieve, without squeezing it; this is to serve twice or thrice.

In the Spring or Autumn, when Herbs have most strength, you may stick the Liver before you boil it with Plants, such as leaves of wild Endive, Harts-tongue, Chervil, Pimpernel, Cresses, or the like. This sort of Broth is very good for those that are in Fevers, either burning or malignant, &c. with frequent and inveterate vomitings, heaviness and weakness of Stomach; for this Broth will quickly pass through, and will not lye heavy on the stomach; it likewise purifies and sweetens the Blood, and makes it circulate.

Some of this Broth is taken in the morning fasting; and then four hours after dinner, to be continued for a Month.

Moistening and cooling Broth with Herbs.

TAKE some Leaves of Sorrel, Beet, Lettice Purslane and Chervil, two large handfuls of each, pick wash and cut them all small, let them boil with a crust of Bread, and two drams of fresh Butter in two pints of water, which when half boil'd away, is to be taken off and strained through a Sieve; and if it be required to keep the body open, as soon as it boils, add the Herbs before mentioned, with two drams of Cream of Tartar.

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This Broth is to be taken for twelve or fourteen days, taking a Purge first, and another about a week after, and one after the whole is used.

Broth of Cray-fish to sweeten the Blood.

TAke a Chicken (the fat of which must be taken off) and half a pound of Veal cut into slices, with eight Claws, and as many Cray-fish tails washed, and pounded in a marble Mortar; add to these some Lettices, Purslane, Chervil, and white Endive a handful of each, pick'd, wash'd and cut small: Let all boil together in three pints of water, till it is reduced to a pint and a half; strain it off while 'tis hot, and make it serve twice. The fat is not to be taken off, because that which swims upon this Broth, is only the oily Juice of the Cray-fish, in which its Efficacy consists.

Viper Broth to purify the Blood.

GEt a Chicken, taking off the fat as before; some Pimpernel, Endive, Chervil, and Lettices, a handful of each, pick'd, washed and cut small; put a Viper to these which you must skin alive, and cut into bits; after you have taken off the head and tail, take out the Entrails, reserving only the Heart and Liver. Let all be boiled in three pints of water, till half is boiled away; then take it off, strain it through a Sieve, and make it serve twice. It is taken fasting every morning for fourteen

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fourteen days, taking a Purge at first, and one at last. When the Blood requires to be purified more efficaciously, you may, instead of cooling Herbs, make use of half a dram of vulnerary Herbs of all sorts well mix'd, as they come from *Switzerland*.

Red Broth very proper in Distempers, where opening Remedies are prescrib'd, as in the Obstructions of the Reins and Bladder, according to the Prescriptions of Physicians.

TAKE Grass Roots of Straw-berry Plants, Dandelion, wild Endive, Agrimony, Sorrel and Burgloss, a handful of each pick'd and wash'd; beat these Roots with the handle of a Knife, to get out the hearts and strings; then cut them small, and let them boil for half an hour in a pot with six pints of water; add to these ingredients some leaves of Hops, Agrimony, Borrage, Bugloss, Pimpernel, Dandelion, Spinage, Sorrel, wild Endive wash'd and cut small with some Purslane, and the several sorts of Maiden-hair, half a handful of each; let them all boil for a quarter of an hour; then take off the pot, and when your Broth is cold, let it run through a Sieve without straining, and keep it in a Bottle well cork'd, in a cool and dry place: Half a spoonful of this sort of Broth is taken in the morning fasting, with the same quantity of Veal and Chicken-broth, without Salt. The Patient may take some Glasses of this opening liquor at any other time of the day.

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Broth with a Calf's Pluck against Pains in the Breast or Lungs.

TAKE the freshest Calf's Pluck you can get, cut it into slices, shift it through several waters, as also some leaves of Ground Ivy, Colts-foot, Perwinkle, and red Cabbage half a handful of each, with two Pippins, or Calville Apples, par'd and cut into slices. Let all be boil'd as usual, and put a dram of brown Sugar Candy dissolv'd in every porringer of Broth.

You may add to the Calf's pluck half a dozen of Cray-fish boil'd in water, and pounded in a marble Mortar, having first taken out the Gall. If the Pain in the Breast or Lungs is attended with a Looseness, and the Patient wants nourishment, put alternately in each porringer of Broth, the Yolk of a new laid Egg. You may, instead of the Calf's Pluck, make this Broth with a pound of a buttock of Beef. The taking of this Broth must be continued for a Month or six Weeks, and a Purge may be taken in the mean time, if needful.

As for those Patients whose Blood is vitiated without being in a Fever, they must make use of Fumitory and Cochlearia, or vulneraria Herbs from *Switzerland*.

To make this Broth the more efficacious, put the pot over lukewarm water, and pour in some Bits of a Viper; strain the Juice out of it, to mix with the other Ingredients: If you cannot get live Vipers, take a dram of the Powder,

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These sorts of Broth are very useful immediately after a fit of Apoplexy and Palsy; as also in curing the Itch, Erysipelas, Morpew, Boils, &c.

Broth for obstinate Head-ach.

TAke half a pound of Veal cut into slices, some leaves of Betony, Balm-gentle, and Elder-tops, a large handful of each; as also some Roots of wild Endive and Dandelion, half a handful of each, with the Claws and the Tails of eight Cray-fishes wash'd and pounded. Let all be boil'd in three pints of water, which must be boil'd to half: Take it off, and strain it through a Sieve.

Bitter Broth against Distempers in the Stomach, and Vomiting.

TAke some heads of little Century, Worm-wood, St. John's-wort, some Flowers of Chamomile, and leaves of Carduus Benedictus, Marjoram and Veronica, with some bitter Orange peel, and Roots of Gentian; dry all these in a shady place; cut them very small, and keep them well mix'd together in a tin box: When you are disposed to make use of them for Broth, take a pound of Veal, or a Chicken beat flat, and let the whole boil together in three pints of water, till it be half boil'd away; then let it run through a Sieve without straining, and make it serve twice.

This sort of Broth is to be used in the morning fasting, and three or four hours af-

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ter dinner, for fourteen days or three weeks
taking some Purge at first and at last.

*Another sort of Broth with a Calf's Pluck
against pains in the Breast or the Lungs.*

TAKE a fresh Calf's Pluck, as directed be-
fore, with some Jujbarbs, Sebestes, Dates,
Figs, Jar-Rafins, half an ounce of each, and the
same quantity of the several sorts of Maiden-
hair, which are the Adiantum, Spleen-wort,
Harts-tongue, and Polypode: Let all boil in
three pints of water, till boil'd away to half
the quantity; then take it off, strain it
through a Sieve, and make it serve twice.

*Chicken Broth against pains in the Breast
Lungs.*

TAKE a Chicken stuffed with a dozen of ju-
barbs, and as many Sebestes, with flowers of
Colts-foot, leaves of Lung-wort, Harts-tongue,
Borage and Bugloss, a handful of each: Let
the whole be boiled together, till it be half
boiled away. When your Patient is ready to
take it, mix with this Broth twenty grains of
Sulphur salt.

*Broths with Snails and Frogs, against a dry
Cough.*

TAKE a dozen of Vine or Garden Snails,
and the hind legs of two dozen of Frogs:
let them have two or three boils, to take off
the skim, then pound them in a marble Mor-
tar; take also the white of four Leeks, or half

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a dozen good Turnips, which you must scrape and cut small, with a small handful of peel'd Barley. Let the whole boil in two pints of water, till boiled away to one: Then let it run through a Sieve without straining it, and make it serve twice: Before you give it to your Patient, put ten or twelve grains of pounded Saffron into the Porringer. This sort of Broth is taken fasting in the morning, and three or four hours after supper, for a month or six weeks, taking some Purge when requisite.

Broth against Obstructions in the Mesentery, Liver and Spleen.

TAKE a pound of a fillet of Veal cut in slices, some Roots of wild Patience, wild Endive, leaves of Chervil, Pimpernel, Agrimony, Harts-tongue and Cresses, half a handful of each, pick'd, wash'd and cut small; add a dram of pounded Rhubarb, a dram of Wormwood Salt, and an ounce of Steel Filings wash'd in warm water to cleanse it, then tie it up, but not too tightly. Let the whole boil together in three pints of water, which must be boiled away to half the quantity. Then take it off, and throw away the Filings; strain off the Broth slightly, and let it serve twice.

A Porringer full of this Broth is to be taken fasting every morning, and another Porringer three or four hours after dinner, for a Month: The Patient is also to take a Purge at first, another about ten days after, and one at last.

Broth

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Broth against Vapours.

TAKE some leaves of Mallows, Marsh mallows, Betony, Mercury Herb, Mugwort and Sorrel, a handful of each, pick wash and cut them small, and let them be in three pints of water to half the quantity make it serve twice. Your Patient is to use this Broth in the same manner with those mentioned before, to be taken in the morning.

A natural Broth of Cray-fish to purify the Blood.

BOIL about a pound of a fillet of Veal in a small earthen pot or Kettle, with two pints of water, and more, if you design to make your Broth thin, or a greater quantity than a Porringer full: Your fillet of Veal being enough, pound half a dozen of live Cray-fish; after they are well pounded, put them into a Stew-pan, with your Veal Broth let it have a boil or two; strain it through a silk Sieve, and serve it up hot. Take care the Broth be not too much salted.

Cresses Broth.

PUT about a pound of a Fillet of Veal in a small Kettle with two or four pints of water; skim it, let it boil slowly till half be boil'd away; then take two handfuls of Water cresses well wash'd, chop them into your Broth; let them have three or four Boils, then strain the whole through a silk Sieve, and serve it up hot. At another time, you may

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pound your Cresses to make your Broth look greener, and be more cooling.

Chervil Broth.

Dress this Broth in the same manner with the last; but instead of Cresses, take some Chervil with a little Borage, and it will be very cooling.

Another sort of Chervil Broth.

Instead of boiling your Chervil, pound it, and take about a Glass full of its Juice; mixt it with your Broth whilst 'tis hot, but not boiling, lest the Juice lose its taste and quality. This Broth is very cooling, tho' it does not look pleasing to the eye, by reason of its greenness; but it has more Virtue in the Spring, to sweeten and purify the Blood, than in any other Season.

Broth of wild Endive.

Make this Broth, with a fillet of Veal, as before, put in two handfuls of wild Endive; let it have a boil; then strain it off, and serve it up hot.

A Scorfonera Broth.

This Broth is made like that before, but instead of wild Endive, take a dozen of Scorfonera Heads, which you must boil with the Veal. This Broth is very good for the Stomach.

Turnip

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Turnip Broth against a Cold.

PUT in a small earthen Pot half a dozen of Turnips par'd and cut in Bits, with four pints of water, which must boil away to two; strain well off the Turnips with the liquor; into which put about an Ounce and half of Sugar; let it have three or four boils and skim off the scum of the Sugar to make it clear: strain it again through a Silk Sieve. This Broth is to be taken very warm every evening, and likewise in the morning, if you think fit.

Strengthening Broth, to warm the Blood of elderly and weak People.

GET about two hundred Sparrows ready pick'd and drawn, without washing and a leg of the best mutton you can get; having first taken off the fat cut it into small Bits: Take an earthen pot well glazed, with a close lid; put your Sparrows into it with some bits of Mutton, mix'd with a handful of wild Endive, as much Borage, Chervil, and Pimpernel chop'd small, with a dram of Amber, three or four Cloves, and a quarter of an ounce of Salt: Cover the Pot with Paste round the lid or Mastick, and twist it with Hay from top to bottom: put your pot for forty days in Horfe dung, three feet deep both over, under and round it. After which time take out your pot, and squeeze the meat and herbs together through a Sieve or clean Napkin, to draw the Substance

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Substance out of them, which you must put into a Glafs or earthen Vessel glaz'd, and keep in a cool place. When you make use of this strengthening Broth, warm no more of it than the quantity you design to take. Those who are indispos'd may take some in the morning, in the evening, and in the day time at the most convenient hours: This Broth is proper for raw cold Stomachs.

But as it is not enough to have hitherto shewn the way of making all sorts of Broths, which may be conveniently used at all times, and in all places, it is proper for the Benefit of the Publick, to give Directions for making Broths for those that travel into foreign Countries, and particularly for those that are at Sea, or lead a military Life, or are shut up in a Town that is besieg'd, or in Places infested with the Plague, and are deprived of all Commerce or Communication with their Neighbours; and where it is almost impossible for any one to find necessaries for making Broth at a time they are in the greatest want of them. We will therefore exhibit, in this Place, the Composition of a sort of portable Cakes made with the Juice of Meat, with which Broth may be conveniently made at all times and places.

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The way of making Broth Cakes, which may conveniently carried abroad, and preserved above a Year.

TAKE a quarter of a large Bullock, a whole Calf, or part of it only, according to Bigness, two Sheep, and two dozen of Hens or Cocks, or a dozen of Turkeys picked, drawn, and squashed with the Calf, and put them all into a large Copper with the Calf's feet and Sheep trotters scalded and cleaned, first taking off all the fat: Add to the Decoction twelve or fifteen pounds of Horn Shavings, which must be boil'd apart and strained off whilst hot. Then pour over the whole four Pailfulls of spring water, cover the Copper close; stop it round with some Paste, put sixteen pound weight upon it, boil it without skimming, on a slow fire, for six hours or more, till the whole be sufficiently boil'd, which is known by the Bones coming off easily: Then take out the large Bones, leaving the rest a stewing; and when done enough, take out your meat quickly and mince it immediately; then put it in a large hot Press, cover'd with Iron, to squeeze out all the Gravy: This done, pour the extracted Gravy into the Copper, where the Broth remained, and presently strain the whole together through a hair Sieve, to take away the filthiness; then let it cool, and take off the fat.

Season this Broth immediately, with a moderate quantity of Salt, pounded white Pepper,

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and Cloves; set it on to boil again, stir it continually till it turns brown Jelly (when pour'd into a plate) as thick as thick Honey. Then take it off, let it be half cold; then pour it directly into some glazed earthen Vessels which are long and flat, and not exceeding three inches in depth.

As soon as it is quite cold, let it be dry'd, either in a hot Copper Oven, or in another Oven; after the Bread is taken out, take care your Broth does not burn nor parch. It must be as stiff as Glue, so that it may be easily broken with your hands, and make your Cakes of it, each weighing an ounce or two, which you must keep in glass Bottles in a Box or Barrel well clos'd in a cool and dry place, to be used when occasion requires. These Cakes, when dissolved, are very relishing, and may be used either for ordinary Broth or Soops.

When you have occasion to use this Broth, dissolve in a pint of water an ounce and a half, or two ounces of these Cakes, according to the Strength you design to make your Broth of; this Broth made with Cakes, must be used after the same manner with that made of fresh Meat. By a small quantity made of this Broth, you may easily know what Cakes are requir'd for a larger.

You may give these Cakes the taste of either Turnips, Onions, Chervil, Cellerly, Leeks, &c. boiling some of them with your Meat, to make your Cakes the more palatable. The lovers of Herbs may use these Cakes to make
5 Broth,

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Broth, when they are travelling, and have neither time nor convenience of getting the necessary Ingredients.

The manner of making a little Quantity of Broth in Cakes.

PUT ten or twelve pounds of Beef in a glazed earthen pot, skim it, put in a Cock of an old Hen, two or three pounds of a leg of Veal, or a Calf's foot; season the whole with whole white Pepper, Cloves, Mace, a small quantity of each; let your meat boil slowly about eight or ten hours; and then strain your Broth through a Sieve or a Napkin, to extract all the Gravy of your meat; then take off the fat and let the Broth settle till next day. After which put it again into an earthen pot, let it stew till it be as thick as Syrup. This being done, put it into an earthen dish, let it dry thoroughly on hot Cinders or Sand, or in an Oven moderately hot. Instead of an earthen dish you may take tin Patty-pans, square or round, of the bigness of half a Crown; your preparation being stiff, take it out of the dish or Patty-pans, and put it into a hair sieve, and in a place that is always warm; be careful to turn it now and then; when it is dress'd, put it in a tin Box, with Paper between every two Cakes; keep them in a dry place. When you make use of these Cakes, boil some water; and when boiling, put in as many as you think fit, according to the quantity of Broth you design to make. One Cake is enough for a Porringer full of Broth.

Of Gravy, Cullis, Sauce and Salpicon.

The manner of making Gravy.

TAKE clean Beef, in proportion to the quantity of Gravy you intend to make, and cut it into slices; take a Stew-pan, place in it your slices, and put in Beef according to the quantity of Gravy you will make: put in a couple of Onions cut in halves, and a couple of Carrots cut in two; then cover your Stew-pan, and put it over the fire to sweat brown very gently, till it begins to stick to the Pan; being pretty clammy, moisten it with good Broth, till you see it pretty brown; season it with Parsley, green Onions, a crumb of sweet Basil and Cloves, and let it stew softly; skim off the Fat; when it is done enough, strain it off, and you may use it for what you have occasion for.

Veal Gravy.

Take a piece of Veal cut into slices, the quantity according to the Gravy you will make; place them in a Stew-pan, and put in a couple of Onions cut in slices with Carrots; cover your Stew-pan, put it over the fire to sweat softly, till it begins to stick to the Pan; take care not to burn it, and that it be not too

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deep coloured; moisten it with good Broth, skim off the Fat of your Gravy, and season it with Parsley, green Onions, Cloves, a crumb of sweet Basil, and let it boil very softly; when done, strain it off, and you may use it upon occasion for whatever you please.

The most usual Cullis.

THIS Cullis is made several ways, which are here explained; but this first is reputed the best, and the most in vogue among all those that have skill in Cookery. They take Meat according to the quantity of Cullis they have a mind to make: As for Example, If you treat about ten or twelve Persons, you can take no less than a whole leg of Veal to make your Cullis with, and the nut of a Ham to make it good: Cut your leg of Veal in pieces the bigness of your Fist, place them in a Stew-pan; then put in your slices of Ham, a couple of Carrots and Onions cut in two, and put over your Cullis cover'd; let it stew softly at first, and as it begins to be brown, take off the Cover, and turn it, to colour it on all sides the same; but take care not to burn the Meat when it has a pretty brown colour, moisten your Cullis with the Broth made of Beef or other Meat; season your Cullis with a little sweet Basil, some Cloves, with some Garlic. Pare a Lemon, cut it into slices, and put it into your Cullis with some Mushrooms. Put into a Stew-pan a good Lump of Butter, and set it over a slow fire; put in it two or three

handful

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handfulls of Flour, stir it with a wooden Ladle, and let it take a Colour: If your Cullis be pretty brown, you must put in so much Flour: Your Flour being brown, moisten it with your Cullis; then pour it very softly into your Cullis, keeping your Cullis stirring with a wooden Ladle: then let your Cullis stew softly, and skim off the Fat: put in a couple of Glasses of Champaign, or other white Wines; but take care to keep your Cullis very thin, so that you may take the Fat well off and clarify it: To clarify it, you must put it upon a Stove that draws well, and cover it close, and let it boil without uncovering, till it boils over; then uncover it, and take off all the Fat that is round the Stew-pan; then wipe off also the cover, and cover it again, and by that means you will have the finest Cullis in the World, provided you follow these Rules close. If by chance your Cullis were too pale, and that you would give it a good colour, you need but put a bit of Sugar in a Silver dish or a Stew-pan, with a drop of water, and set it over a Stove, and let it turn to Caramel, moistening the same with a little Broth; and then put it to your Cullis, and with a Spoon take off the Fat, till you see your Cullis be of a good colour; and if it is of a good colour, Caramel needs not be put in it. When your Cullis is done, take out the Meat, and strain off your Cullis in a Sieve, or a silk Strainer, which is much better. This Cullis is proper for all sorts of Ragouts, and to be over Fowls, put in Pies and Terrines.

Cullis another way.

CUT some Veal in pieces, place them in your Stew-pan with slices of Ham, a couple of Carrots cut in two, and a couple of Onions; cover your Stew-pan over a gentle fire; when the Meat begins to stick to the bottom of your pan, uncover it, and colour it all over; but let it not be burnt: If it is done as it should be, moisten it with Broth, and season it with sweet Herbs, slices of Lemon, some cloves of Garlick, and Cloves; take as much Flour as you think fit, according to the quantity of Cullis you are to make, and mix it thin with cold Broth, or water; then strain your Flour into your Cullis, and put by degrees more to it; let the Cullis stew softly and be well done; if the colour is not deep enough, put Gravy in it; then the Fat being well taken off, and it having a good taste, take out the Meat, strain off your Cullis, and you may make use of it on all occasions.

Cullis another way.

CUT your Veal in pieces, put them in your Stew-pan, with some slices of Ham, a couple of Roots cut in two, a couple of Onions cut into slices; cover your Stew-pan and let it stew softly; your Meat being of a good colour, take it out, put a good Lump of Butter into your Stew-pan, put it over the fire, take a wooden Ladle, and scrape off the brown that sticks to your Stew-pan; put

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in it as much Flour as you think fit, according to the quantity of Cullis you will make; let it stew till it be of a good colour; then moisten it with Broth, and put the Meat in again, and season it with a few sweet Herbs, cloves of Garlick, Lemon slices, with some Glasses of Champaign, or other white Wine; let it stew well, and take the Fat well off; and being well done, and of a good Relish, strain it off in a Sieve, or else in a silk Strainer, and you may use it with all sorts of Entries.

Another way of making Cullis.

ORDER this Cullis like the other, having taken its colour, as said before: The difference is, that before you moisten your Cullis, you put in it a good lump of Butter, and stir it with a wooden Ladle, and put in as much Flour as you think fit, for the quantity of Cullis you are to make; moisten it with good Broth, and let it stew well; season it the same way as the other here before mentioned; which being done, strain it off, and use it like the other, where you think fit.

At another time, when your Meat begins to stick, and your Caramel is pretty deep coloured, take out your Meat, and put in a good lump of Butter; then put your Stew-pan over a slow fire, to take off the brown in the Pan; put in it some Flour, and when you see a froth over your Flour, moisten it with Broth, and put your Meat in again; moistening at last the same with Veal Gravy, and doing the same with other Cullis.

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Cullis of Ham

IS made divers ways; I begin with that I think best, according to my own and the best Cook's Judgment, which is ordered as followeth, *viz.* Take a Stew-pan, put in it three pound of Veal cut like Dice; take a Ham, take off the Sward, and the Fat, and cut it into slices well shaped, and put them in a Stew-pan, with your Veal, and a couple of Carrots cut in two, and a couple of Onions: cover your Stew-pan, and do it very gently over a slow fire at first; and when you see your Meat begin to stick to your pan, uncover it, and turn your slices of Ham, that they may take a colour; then take out your slices of Ham and the Veal: Put in your Stew-pan a lump of Butter, and a little Flour, and stir it well with a wooden Ladle; moisten it with good Broth, not salt, and put in again your Meat and your Ham, and season it with Lemon slices, some cloves of Garlick, and some Glasses of Champaign, or other white Wine. Go on a thickening your Cullis with the usual Cullis; skim off the Fat; when done take out all your Meat with the Ham; strain off your Essence in a silk Strainer, and use the same with all sorts of Meat, and hot Pasties made with Meat, or Fish dress'd with Gravy. Put again your slices of Ham into your Essence, to make use of them on several occasions, *viz.* Being cut into Dice, in putting over a piece of Beef, or Artichokes bottom

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and when cut into slices for Chicken, young Fowls, or what you think fit.

Another Cullis of Ham.

CUT some Slices of Ham very thin, order them very neatly in a Stew-pan, putting into it some Onions: Cover your Stew-pan, and put it over a slow fire, and take care they be not burnt; when your slices of Ham have a colour on one side, turn them; then take them out of the Stew-pan, into which you put a bit of Butter, and a dust of Flour, stirring it a Moment with a wooden Ladle, and moistening it with good Broth and Gravy; put in again your slices of Ham, some cloves of Garlick, a Glas of Champaign, or other Wine, with some Mushrooms. Take a Lemon, pare it, cut it in slices, and put it into your Cullis: Go on a thickening it with your usual Cullis, and skim the Fat well off; take out your slices of Ham, and strain off your Cullis in a silk Strainer; then put in again your slices of Ham; if you will, you may make use of them on several occasions, *viz.* in putting them upon Artichokes, upon Chicken, or Entremetts, or in putting a crust of Bread in the bottom of the dish, and your slices of Bacon over it.

Cullis the Italian way.

PUT in a Stew-pan half a Ladlefull of Cullis, as much Essence of Ham, half a Ladlefull of Gravy, and as much of Broth,

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three or four Onions cut in slices, four or five cloves of Garlick, a little beaten Coriander Seed, with a Lemon pared and cut into slices, a little sweet Basil, Mushrooms, and good Oil; put all over the fire; let it stew a good quarter of an hour, take the Fat well off, let it be of a good taste, and you may use it with all sorts of Meat and Fish, particularly with larded and glazed Fish, with Chicken, Fowls, Pigeons, Quails, Ducklings; and in short, with all sorts of tame and wild Fowl.

Cullis of Cray-fish.

TAKE the middling sort of Cray-fish, put them over the fire season'd with Salt, Pepper, sweet Herbs, and Onions cut in slices; being done, take them out, pick them, and keep the Tails after they are scaled; pound the rest together with the shells in a Mortar; the more they are pounded, the finer your Cullis will be: Take a bit of Veal the bigness of a Fist, with a small bit of Ham, an Onion cut in four, put it to sweat very gently; if it sticks but a very little to the Pan, powder it a little, moisten it with Broth, put in it some Cloves, sweet Basil in Branches, some Mushrooms, with a Lemon pared and cut in slices; being done, skim well off the Fat; let it be of a good taste; then taste out your Meat with a skimmer, and go on a thickening it a little, with Essence of Ham; then put in your Cray-fish, and strain it off; being strained, keep it to make use of it with all sorts of first Course, with Cray-fish Cullis.

Cullis

Cullis of Cray-fish another way.

BOIL your Cray-fish for Soops; being boiled, pick them, pound your shells to make your Cullis, take a piece of Veal cut into slices, put them in a Stew-pan with some slices of Ham, two or three Onions, with some bits of Carrots, and put it over the fire; let it be a doing gently; being a little sticking, moisten it with good Broth; put in it some crumbs of Bread used for Soops; your Cray-fish being pounded, take your Meat and Roots out of your Cullis; take off the Fat, and let it be of a good taste; put in your pounded Cray-fish, strain it off, and put this into a small Kettle; pick the Cray-fish tails, and put them in your Cullis, keeping it hot. This Cullis may serve for all sorts of Soops with Cullis of Cray-fish tails, with those of Rice, and with soaked crusts, &c.

Another Cray-fish Cullis half brown for Soops.

TAKE Cray-fish, wash them, and being boil'd pick them, and pound the shells as much as possible; then take a bit of Veal, cut into slices, and put in a Stew-pan with slices of Ham, Onions, and some bits of Carrots; then set it a sweating, being a little clammy, moisten it with good Broth, and a little Veal Gravy; season it with some Mushrooms, Lemon slices being hard, Cloves and sweet Herbs. Being stewed, take your Meat out, put in it a Ladlefull of your Cullis, and let it be relishing; take the Fat well

well off put in it your pounded shells, and strain it; put it in a small Kettle with your Cray-fish tails pick'd, and keep it hot: The Cullis may be used with all sorts of Soops made half brown.

White Cullis (à la Reine.)

TAKE a piece of Veal and cut it into small bits with some thin slices of Ham, and two Onions cut in four pieces; moisten it with Broth season'd with Mushrooms, a bunch of Parsley, green Onions, three Cloves, and so let it stew; being stewed, take out all your Meat and Roots with a Skimmer; put in a few crumbs of Bread, and let it stew softly; take the white of a Fowl, or of a couple of Chickens, and pound it in a Mortar; being well pounded, mix it in your white Cullis, but it must not boil, and your Cullis must be very white; but if it is not white enough, you must pound one or two dozen of sweet Almonds pare and put into your Cullis; then boil a Glass full of Milk, and put it in your Cullis; let it be of a good taste, and strain it off; then put it in a small Kettle, and keep it warm; and you may use it for all sorts of Soops (*au blanc*) for crusts of Bread and Bisques (*au blanc*.)

Green Cullis with green Pease.

TAKE green Pease, let them be done without Liquor, take a handful of Parsley, and much Spinage, with a handful of green Onions tops; blanch all these in boiling Water

then put them into fresh Water; take them out and squeeze them well, and pound them; put into a Stew-pan a piece of Veal cut in dice, some slices of Ham, also an Onion cut small, put it over the Stove to stew gently; being a little clammy, moisten it with your soaking Broth, and let it stew softly; put in it a handful of green Parsley, green Onions, Cloves, a bunch of Savory; being stewed, and of a good taste, take out your Meat and Greens; then pound your Pease, and mix them with your Cullis, and with the tops of green Onions, and strain it off with a Ladle-full of Cullis. This Cullis may be used with all sorts of Terrines with green Pease, Ducklings with green Pease Purey, and with all sorts of dishes that are made with a green Sauce; when you stew green Pease, or Cucumbers cut into dice in their season, put some of this Cullis over them.

Green Cullis for Soops.

TAke Pease, boil them in a small Kettle, with good Broth; take a piece of Veal, a bit of Ham, with an Onion, cut alltogether into small Dice, and put them a sweating very gently over a fire; being a little clammy, moisten them with your soaking Broth; season it, and let it stew softly; take Parsley, the tops of green Onions and Spinage, of each a handful; and after they are pick'd, wash'd and blanch'd in boiling Water, squeeze them well, and pound them; then take them out of the Mortar,

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Mortar, and pound your Pease. Your Meat being stewed, take it out of the Cullis with a Skimmer, take off the Fat from your Cullis, let it be of a good taste, and mix your Pease and the tops of green Onions with it, and strain it off: This Cullis may be used with all sorts of green Soops, and Soop crusts.

Cullis of green Pease.

TAKE large green Pease, a handful of Parsley, green Onions, put all together sweating very gently in a Stew-pan with a good lump of Butter; take a piece of Veal cut it into slices, with some slices of Ham, put them into a Stew-pan, with an Onion cut into four over the fire, to sweat very softly, being a little clammy, moisten it with your soaking Broth, and season it with Parsley, green Onions, Cloves, a Branch of Savoury, let it be of a good Taste: Your Pease being done, pound them; being pounded, take your Meat out of your Stew-pan, mix it with your Pease, then strain it off, put it in a small Kettle, and keep it warm; you must put the same over your green Soops and Soop crusts; boil a handful of green Pease by themselves, let them be of a good taste, and put them into your green Cullis.

Cullis of Partridge.

POUND roasted Partridges: take a piece of Veal cut into slices with a bit of Ham, put it together into a Stew-pan with Onion

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and a Carrot cut into bits, let it sweat upon the fire, till it sticks; then moisten it with good Broth and Gravy, season'd with a slice of Lemon, a little sweet Basil and Mushrooms; let your Meat stew very softly; this done, take it out with the skimmer, skim the fat well off: Let it be of a good taste, and mix your Partridges with it together with a Ladle of other Cullis: Strain it off, put it in a small Kettle and you may use it with Soops made with Chesnuts, with Cardes, glaz'd Soops, with Soops à la Jacobine, and with first courses, in making the same a little thicker.

Cullis of Lentils.

TAKE Lentils, pick and wash them, then put them into a small Kettle with good Broth, an Onion, a piece of middling Bacon cut fashionably to garnish your Soop with, and let it boil softly; take a piece of Veal and a piece of Ham cut into small bits, put them into a Stew-pan with an Onion, and let it sweat gently over the fire, till it grows clammy; then moisten it with your soaking Broth, and Gravy, season it with Parsley, sweet Herbs, green Onions and two or three cloves of Garlic, and let it stew softly; your Meat being season'd, and your Cullis of a good taste pound your Lentils, and take out your Meat; then mix up your Lentils with your Cullis, and strain it off: you must keep by you some whole Lentils to put in your Cullis, so that it may look like a Cullis of Lentils; this Cullis may be

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be used with all sorts of soaked crusts with Lentils in making them a little thicker.

Sauce (à la Romaine.)

TAKE a couple of Ladlefulls of good Broth, a Ladlefull of Gravy, and half a Ladlefull of Cullis of Ham; a Glas of Champaign, a few Coriander Seeds, half a Lemon pared and cut into slices, a stalk of Cellery cut into bits, a little Dragon, two cloves of Garlick, a little sweet Basil, and a Bay-leaf; let this sauce be boiled short to about a Ladlefull, and strain it off in a silk strainer; this Cullis is commonly used with Chicken, or what you please; it may also be used with all sorts of Fowls, seeing the Broth palatable and not salted: you may take as much Broth as the quantity of the sauce, you will make, requires: for a first course.

Sauce the Italian way.

CHOP some Mushrooms small with Parsley, green Onions and green Truffles, if you have any; if you will make but a little Sauce, put a very little of each of these into a Stewpan, season'd with Pepper, Salt, two whole Cloves of Garlick, a Glas of Champaign or Rhenish, a slice of Lemon, with the Juice of half a one, two Spoonfulls of good Oil, and two flat Ladlefulls of Cullis or Essence; let all stew together a moment, taking out the Lemon slice and the Garlick; let it be relishing, and you may use it with either Fowls or Fish; if you have neither Cullis nor Essence, put in

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it a little Butter rowl'd in Flour, with a little Gravy. This Sauce may be used without being thickened, seeing only it be relishing.

Another Sauce the Italian Way.

TAke Terragon-blanch'd, two green Onions, two cloves of Garlick, some Mushrooms with some Truffles, all together cut very small: put the whole in a Stew-pan with a couple of Spoonfulls of good Oil; put your Stew-pan over the fire, adding to it about half a Glass full of Gravy, a Glass of Champaign, three or four Spoonfulls of Cullis of Ham, a little Pepper, and the juice of a Lemon: Skim off the fat, as much as possible; it may serve for Chickens or young Fowls. Let it be of a high relish that the Lemon-juice may prevail, and serve it up hot.

Sauce (in Ravigotte.)

TAke a Terragon-pimpernel of Mint, Parsley, green of Onions, a little of each; blanch the whole in boiling Water, then put it into cold Water; take it out again and squeeze it, and cut it very small; then put it in a Stew-pan with a Rocambole bruis'd, a little Gravy, a little Cullis, and the juice of Lemon, Salt, beaten Pepper, an Anchovy cut small and a little Oil; put all this a moment over the fire, and let it be well relishing. This kind of Sauce may be used with all sorts of Meat; also with roasted Meat, putting it into a Saucer.

Sauce

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Sauce (in Ravigotte) another Way.

TAKE the same sort of Herbs, prescribe in the Ravigotte above, wash these Herbs well, being washed, cut them small, and pound them, putting into the Mortar a little Gravy, a couple of Rocamboles, a little Pepper, little Cullis ; put all together into a Stew-pan heat it, and strain it off ; being strained on add to it a Spoonfull of Oil, keep it warm, and serve it up in a Saucer, with your roasted Meat you may also use it with Chicken, other Fowls and Fish.

Sauce (in Ravigotte) another Way.

TAKE all those sorts of Herbs, as are mentioned here before ; being pick'd and wash'd, and blanch'd, put them into cold Water ; then take them out again, drain and squeeze them well ; pound them in a Mortar when pounded, put them in a Stew-pan with white Cullis, which is called Cullis à Reine ; at another time, instead of Cullis you put it into a good lump of Butter roll'd in Flour, with half a Lemon cut into Dice ; a little Nutmeg, an Anchovy cut small and a little Broth : Put your Stew-pan over the fire and thicken your Sauce, let it be of a good taste this Sauce may serve for all sorts of Fowls.

Sauce (in Ravigotte) another Way.

TAKE Terragon, Mint, and Parsley, cut a little of each as small as can be: put together

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together into a Stew-pan, with a little Gravy and Cullis : boil it a moment, then season it with Pepper, Salt, and the juice of a Lemon, and an Anchovy cut small ; you may use this Sauce with all sorts of Meat.

Sauce (in Ravigotte) another Way (à la Bourgeoise.)

TAke all those Herbs mentioned here above :

Cut them very small, put them into a dish with a little Broth, a good lump of Butter, and a bruised Rocambole, put your dish over the fire and let it boil a little ; if you have any Truffles, you may put some in it cut small, and the juice of a Lemon. Let not the Salt prevail too much ; you may make use of this Sauce with all sorts of Fowls or Fish. Instead of Butter you may use Oil.

A sweet Sauce.

TAke a small Stew-pan ; put in it Vinegar, a Bay-leaf, a little stick of Cinnamon, and some Sugar, let it be boil'd to a short Sauce, strain it off and put it in a Saucer, and serve up hot. Instead of Vinegar you may take Wine.

A Sauce with Fennel and Goosberries.

TAke young Fennel, cut it very small, put it in a Stew-pan with a little Butter and a little of Flour, season it with Pepper, Salt, and Nutmeg, moisten it with a little Gravy or Water ; your Sauce being thicken'd, throw in

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it your Goosberries blanch'd: Let it be of good taste, and use it with what you thin fit: This Sauce is commonly used with Macerels.

Minc'd Sauce.

CUt Onions, Mushrooms and Truffles, if you have any, very small with Capers and Anchoves; put into a Stew-pan a little Butter with your Onion; put your Sauce-pan over a brisk fire; give it two or three tosses; now put in it your Champignons and Truffles strowing over them a dust of Flour, and moisten them with good Gravy: then put in it your Capers and Anchoves, with a glass of white Wine; thicken your Sauce with a Spoonful of Cullis. Let it be of a good taste, and you may use it with all dishes with a minc'd Sauce.

Salpicon.

TAKE Sweet-breads of Veal blanch'd, cut into small Dice, two or three slices of Ham cut in the same manner, Mushrooms and Truffles also cut into small Dice, some slices of raw Fowls, cut likewise into Dice: Put your Ham a sweating in a Stew-pan, and when colour'd, put in the rest of the things with a Ladleful of Cullis, and as much Gravy: let it stew softly and be of a good taste; use it every where with dishes dress'd with Salpicon, and put in it some Lemon-juice: you may also put into it Artichoke-bottoms cut into Dice.

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Hot Sauce (in Remoïlade.)

PUt into a Stew-pan some Onions, cut into slices, with one or two Spoonfuls of Oil; set this a moment over the fire, and put into it some Gravy and Cullis, a glass of Wine, two or three cloves of Garlick, half a Lemon cut into slices, a little sweet Herbs, Cloves, Capers cut small, and Parsley: let it be of a good taste; put in it a small Spoonful of Mustard, and strain it off; make use of this Sauce with all Dishes with hot Remoïlade.

Sauce in Remoïlade another Way.

CUt small some green Onions, Capers, Anchovies and Parsley, each by itself upon a Plate, with a clove of Garlick and a crumb of Shalot: Put all this into a Stew-pan, together with a few sweet Herbs, two Spoonfuls of good Oil, as much of good Mustard, the Juice of a Lemon, with a little Cullis: stir all well together, and you may use it with all sorts of Fowls and broil'd Meat, and with roasted Meat in a Saucer.

A thick Sauce with Pepper.

PUt into a Stew-pan slices of Onions, Thyme, sweet Basil, a Bay-leaf, two or three cloves of Garlick, a Ladleful of Gravy, and as much Cullis, some slices of Lemon with a glass of Vinegar; put it over a Stove, let it be of a good taste, and take off the fat; strain it off, and serve it up in a Saucer with roasted Meat; the

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same Sauce may be used with all sorts of Meat, that requires a thick Pepper-Sauce : and may also be made without Cullis.

Caper-Sauce.

PUt in a Stew-pan some Cullis of Ham, with Capers, to which you give three or four chops with a knife : Season it with Pepper and Salt ; let it be relishing and serve it up hot.

Sauce with Truffles.

TAke Truffles, pare, wash them in Water, and cut them small ; this done, put them in a Stew-pan with thin Cullis of Veal and Ham ; season it with Salt and Pepper ; let it stew softly : Let it be of a good taste, and serve it up hot.

The Sauce with Mushrooms is made in the same manner.

Onion-Sauce.

PUt into a Stew-pan some Veal Gravy, with a couple of Onions cut in slices ; season it with Pepper and Salt, let it stew softly, then strain it off ; put it in a Saucer, and serve it up hot.

Green Onion-Sauce.

PUt in a Stew-pan green Onions pared and cut small, with a little of melted Bacon, seasoned with a little Pepper and Salt ; moisten it

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it with Gravy, and let it stew a moment; thicken your Sauce with Cullis of Veal and Ham: Let your Sauce be of a sharp taste and good relish, and serve it up hot.

Verjuice-Sauce.

BRuise your Verjuice in its season, put it upon a plate with Pepper and Salt, and serve it up cold.

Other Verjuice-Sauce.

YOur Verjuice being pounded, take thin Cullis of Veal and Ham, put it in a Stew-pan, being hot, and put the Verjuice in it: Let the Sauce be relishing, and serve it up hot.

Sauce with fresh Mushrooms.

PAre your Mushrooms, mince them with a little green Onion and Parsley; put in a Stew-pan a little melted Bacon, and having given it four or five tosses, moisten it with Gravy; let it stew softly over a slow fire, skim the Fat well off, and thicken your Sauce with Cullis of Veal and Ham; let it be relishing, and serve up hot.

Sauce (au pauvre homme.)

TAke green Onions, pare and cut them very small; put them in a Sauce-Boat with Pepper, Salt and Water; serve it up cold.

Sauce (au pauvre homme) with Oil.

TAKE a few green Onions and Parsley, put them in a Saucer with Oil, Pepper

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and Salt; you may add to it a little Vinegar, and serve it up cold.

Sauce with Pepper.

PUT Vinegar in a Stew-pan, with a little Veal Gravy, green Onions whole, an Onion cut in slices, with a slice of Lemon, seasoned with Pepper and Salt; after a boil or two, taste it, strain it off, pour it into a Saucer, and serve it up hot.

Robert-Sauce.

TAKE Onions, cut them into dice, put them in a Stew-pan with a little Butter, and keep them stirring; being half brown, drain off the Fat, strewing some Flour over them; moisten it with Gravy, and let it stew softly upon a slow fire; season it with Pepper and Salt; then thicken it with Veal and Ham Cullis, putting in a little Mustard; make it relishing, and use it upon occasion.

Ham Sauce.

CUT three or four slices of Ham, beat them flat, put them a sweating over a Stove; being clammy, strew over them a little Flour, and keep them stirring; moisten them with Gravy, and season them with Pepper and a bunch of sweet Herbs; let it stew gently; if it is not thick enough, add to it a little Cullis of Veal and Ham: Let it be of a high relish; strain it off, and use it for all sorts of white Meat roasted.

Grav

Green Sauce.

TAKE the Grass of Wheat, or of other Grains, pound it in a Mortar with a crust of Bread; take out the Grass thus pounded, put it in a Sieve, and season it with Pepper and Salt; moisten it a little with Veal Gravy and Vinegar, then strain it and serve it up cold with Lamb or Fowl.

Sauce for Ducks.

TAKE Veal Gravy, season it with Pepper and Salt, put in it the Juice of two Oranges, and use it for Ducks and Teals.

Sauce for Snipes.

THE Snipes being roasted, take them off, take out the Intrails and the Liver; put them in a Stew-pan, squash them, season them with Pepper and Salt, and moisten them with a little red Wine; cut your Snipes into the Sauce, and if the sauce is not thick enough, put in it two or three Spoonfulls of Veal and Ham Cullis; put it over the fire; when hot, let it be of a good taste; squeeze into it the Juice of two Oranges, and serve it up hot.

Sauce with Mutton Gravy and Shalots.

PARE your Shalots, cut them very small, put them in a dish with Pepper and Salt, and Mutton Gravy or Veal Gravy; you may use this Sauce for legs of Mutton, or with Fowls.

Anchove Sauce.

WASH well two or three Anchoves, take out the Bones, cut the Anchoves small, put them in a Stew-pan, with a thin Cullis of Veal and Ham, season'd with Pepper and Salt, let it be hot and relishing; you may use the Sauce with roasted Meat.

A Carp Sauce.

LA Y in a Stew-pan some slices of Veal and Ham, then take a Carp, scale it, and cut it in four or six pieces, and put it over your Meat with a couple of Onions cut in four, a ~~Carp~~ cut the same; cover your Stew-pan, and put it over the fire a stewing gently; when it begins to stick to the Pan like Veal Gravy, moisten it with Broth, season it with Cloves, sweet Basil, Lemon slices, cloves of Garlick, and a couple of Glasses of ~~Champagne~~ white Wine; add to it a couple of Ladlefulls of your usual Cullis, or else brown some Flour as it were for Cullis, and put in it the quantity required. Your Cullis being relishing, take out your Meat, and strain off your Cullis. This Sauce may be used with all sorts of dishes with Carp Sauce. They commonly take Carps with soft Roes, because they make use of these Roes, to shew that it is a Carp Sauce: the Sauce for Pikes is made in the same manner, except they take some slices of Pike, to shew that it is a Pike Sauce: The same Sauce may be likewise used with Fowls, Chickens, &c.

Of Entries of Terrines on Fish or Flesh Days.

Terrine a la Regons.

The manner of making it is as follows, *viz.*

TAKE a couple of Partridges, a couple of Rabbits, a Woodcock, half a dozen Pigeons, half a dozen Quails, three or four Fillets of Mutton, and a piece of a Fillet of Beef; lard all your Meat with small Cardoons well season'd; add to it a little middling Bacon cut small, and let the Terrine be big enough to hold your Meat; place in it all these Fowls and Meat; cut the Rabbits into pieces, but leave the other Meats whole: This done, season it with Pepper, Salt, fine Spices, and some Sweet Herbs, then overlay it with slices of Veal and Ham; cover your Terrine, and put some Paste round the cover to keep it close, and bake it in an Oven, or let it stew over a slow Fire, with a good quantity of hot Ashes round and over it, renewing now and then your fire, and let it stew about five or six hours. Make a Ragout for it in the following manner, *viz.* Take some Veal Sweetbreads, wash them in several waters and blanch them; then put them into cold water, cut them into bits, and put them in a dish with fat Livers, Truffles and Mushrooms: Put the whole into a Stew-pan with

with a little Bacon, moisten it with Gravy and let it stew over a slow fire: It being stewed enough, put in it Heads of Asparagus, if they are in season, and bottoms of Artichokes blanch'd; skim the Fat clean off, and thicken it with a good quantity of Cullis. Your Terrine being bak'd, take it off and wipe it clean; take off the Paste, open it, take out the slices of Veal, skim the Fat off, and let it be well relished, as also your Ragout, which must be hot; when you put it into the Terrine, then put it into a dish, and serve it up hot. Instead of Terrine, you may make use of a *Braise*, or you may bake it in an Oven.

Terrine of Rumps of Mutton with Chesnuts.

TAKE Rumps of Mutton, blanch them in hot water, cut off both Ends, and make thereof as many parcels, three or four in a parcel, as you have Rumps; garnish the bottom of a small pot with slices of Bacon and Beef, season'd with Pepper, Salt, fine Spices, a few sweet Herbs, and an Onion cut into slices: Put your parcels in the pot, and season them top and bottom alike; cover them with slices of Beef, Veal and Bacon, and moisten them with Broth or Veal Gravy: Cover your pot, and let it stew fire under and over, adding fresh Ashes now and then; peel some Chesnuts, and put them in a baking pan, put on its cover, and let them stew fire under and over, stirring them now and then.

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When they are done take off their skin, clean them well, put them in a Stew-pan with a Cullis and Gravy, and stew them over a slow fire. The Mutton Rumps being stew'd, take them out, cut off the Packthread, and let them drain; then place them in the Terrine; let the Ragout of Chesnuts be relishing, and mix it all together, and serve it up hot for your entry.

The Terrine of Beef Rumps with Chesnuts dress'd after the same manner as that of Mutton Rumps.

Terrine of Mutton Rumps with Turnips.

Stew your Mutton Rumps after the same manner as you do them with Chesnuts; scrape some Turnips, give them what figure you please; blanch them, then put them in a Stew-pan with Cullis and Gravy, and let them stew gently; when the Turnips are stewed, take them out of the Stew-pan, take off the Packthread, and let them drain; then place them in the Terrine, and add your Turnips to them; but let your Ragout of Turnips be well season'd, and serve it up hot.

The Terrine of Beef Rumps with Turnips dress'd in the same manner as the Mutton Rumps with Turnips: Beef Rumps must always be done *a la Braise*, the same as the Mutton Rumps.

Terrine

Terrine of Mutton Rumps, with Bacon and Cabbage.

Your Mutton Rumps being blanch'd, cut your Cabbages in two, and blanch them when blanch'd, put them in cold water, and squeeze them well; put in the bottom of a small pot slices of Bacon, Veal and Beef season'd with Pepper, Salt, Cloves, with a few sweet Herbs, some Carrots and Parsnips: Then divide your Mutton Rumps into parcels and tie them up with Packthread, and place them in a pot; tie up your Cabbage also, and put it into the pot. Take some Bacon, scrape the sward clean it; cut your Bacon into small slices without taking it off the sward, then put it into the pot season'd top and bottom all round and cover them with slices of Bacon, of Veal and Ham; you may add to it a Partridge and a piece of Ham; cover your pot and let it stew fire under and over, renewing your fire now and then: The whole being stewed, take out the Mutton Rumps, the Cabbage and Bacon; then place your Mutton Rumps in a Terrine; put between them some Cabbage cut in fillets, and some slices of Bacon: Pour into your Terrine an Essence of Ham, and serve it up hot.

The way of making Essence of Ham may be found in the Chapter of Cullisses. The Terrines of Lamb Rumps are made after the same manner.

Terrine of Mutton Rumps with Cucumbers.

Our Mutton Rumps must be done *à la Braisé*; they being done, pour over them Ragout of Cucumbers well season'd, and serve it up hot.

The Terrine of Beef Rumps with Cucumbers is done in the same manner. For the Ragout of Cucumbers, see the Chapter of Soups, Vol. III.

Terrine of Gristles of Veal with Green Pease (à la Bourgeoise.)

HAVING cut your Gristles, wash them well and drain them; put some Butter in a Stew-pan, and let it melt, then put in it your Gristles and toss it up; season them with Pepper, Salt, a bunch of sweet Herbs and some Onions, and drudge it with a little Flour; moisten it with a little quantity of Gravy, and let it stew gently. Take the quantity of Green Pease you think proper, put them with your Gristles, and let them stew well; when stewed enough skim it, and thicken it with Culinary Butter and Essence of Ham; let it be well relish'd; put it in your Terrine, and serve it up hot.

Terrine of Veal Gristles, with green Pease Purée, Asparagus, and Hearts of Lettices.

After you have cut the Gristles of Veal, stew them *à la Braisé* with fine Bacon. Take a pound of Veal and a piece of Ham cut into slices, and put them into the bottom of a Stew-pan,

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Stew-pan, with an Onion cut in slices, and some Carrots: Cover the Stew-pan, and let it sweat over a Stove; when it begins to stick to the pan, moisten it with Broth, add to it some Champignons, a couple of green Onions, a little sweet Basil, Parsley, and three or four Cloves: Let the whole stew softly together. Take green Pease, put them into a Stew-pan with Bacon or Butter, and a handful of Parsley and as much of green Onions: Cover the Stew-pan, and put it over a slow Fire; take care to stir it now and then, and when they have cast their water, and are boil'd, pound them in a Mortar: Then take the slices of Veal and Roots out of the Stew-pan, put your Pease into the Stew-pan, and stir them well, then strain them off; let it be very green. Now blanch some hearts of Lettices and heads of Asparagus; these being blanched put them into cold water; take them out again, and let them drain; then put them in a Stew-pan with a little Broth, and let them stew over a gentle fire; when stewed, take them out, take up also your Gristles of Veal and fine Bacon, and let them drain: Place them in the Terrine, and between them lay some slices of fine Bacon, with the hearts of Lettices and tops of Asparagus round it; let your Puree be well relish'd, pour it over them, and serve it up hot.

The Terrine of Pinions, Chickens, For Ducks or Pigeons, with Pease Purey, is done after the same manner.

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Terrine of Mutton Fillets with Cucumbers.

LARD your Fillets with good middling Bacon, and let it stew *à la Braîse*, as before. The Fillets being stew'd, take them out, let them drain, and place them in the Terrine; pour over them a Ragout of Cucumbers, and serve them up hot. You will find the Method of making the Ragout of Cucumbers in the Chapter of Ragouts, Vol. III.

The Terrine with Fillets of Beef with Cucumbers, is done after the same manner as that of Mutton Fillets with Cucumbers as above.

Terrine of Fillets of Beef, with a minced Sauce.

TAKE a Fillet of Beef, lard it with thick Bacon well season'd, and slices of Ham, put it a stewing *à la Braîse*; it being done, take it out, let it drain, and place it in a Terrine, with a minced Sauce over it, and serve up hot.

The manner of making the minced Sauce is seen in the Chapter of Cullis.

The Terrine of Fillets of Mutton done *à la Braîse*, with a minced Sauce, is done after the same manner as that of Fillets of Beef.

Hotch-Potch.

TAKE some of the lower end of a Brisket of Beef, cut it into pieces two inches long and broad, put them into cold water, then blanch them; when blanch'd, put into

into a pot slices of Beef, and the Brisket-piece with a great many Carrots and Parsnips; then season it with Pepper, Salt, a bunch of sweet Herbs, half a dozen Onions, a piece of Ham, and if you think proper, a piece of Cervelas; then cover it with slices of Bread, moisten it with Broth, cover the pot, and put it on fire under and over it; when done, take out the Meat and the Carrots; then put the Brisket-piece with other Meat into a Stew-pan, and dress your Carrots as neatly as you can; put them to your Meat; then strain off the Broth, the Brisket-pieces were boil'd in, with the rest of the Meat, skim it well, and let it be well season'd; if there is too much Liquor, boil it to a smaller quantity; put some Butter in a Stew-pan, with a handfull of Flour, stir it with a wooden Ladle till it is pretty brown, then moisten it with the Broth of the Hotch Potch, skim it well, let it be well tasted, put to it Parsley cut small, and put it over your Gristles of Beef and Carrots; keep it hot: Being ready to serve up, place it in a Terrine, and serve it for Entry. You may serve it up in a dish as well as a Terrine; you may also add to it Mutton Gristles.

Terrine of Chickens with Cucumbers.

TAKE off the Wings of your Chickens, singe them, pick, draw and truss them clean; lard them half with Bacon and half with Ham. Then put into a small pot some slices of Bacon and Veal, and your Pullets; season the

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with Pepper, Salt, sweet Basil and Onions; cover them at top, and set them a stewing gently with Fire under and over: Then take half a dozen of Cucumbers, pare them, cut them in four, give them what figure you please, and blanch them; then put them in a stew-pan with Gravy and Cullis, and so let them stew gently till they are done; when done, put in it as much Cullis as required for your Terrine; your Chicken being stewed, take them out to drain; place them in your Terrine with your Ragout of Cucumbers over them, and serve them up hot. Instead of this method you may fill your Chickens as you think proper, with forc'd Meat, and garnish them with stuff'd Cucumbers: You have the manner of doing it in the Chapter of Ragouts, Vol. III.

Terrine (à la Bavaroise.)

TAKE half a dozen of Quails all ready truss'd, four midling Pigeons, two young Rabbits; cut off the hind legs, and lard them with Bacon, and the back with small Bacon; cut off the head and flanks, and lard them likewise. Take an Eel cut in pieces the length of your Rabbits; put in your Stew-pan some slices of Veal and Ham, and put in it your Quails and legs of Rabbits, together with Campignons and Truffles; season it with Pepper, Salt, sweet Basil, Onions, some slices of Lemons, and a couple of Glasses of white wine; cover them top and bottom alike;
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cover the Stew-pan, set it a stewing with fire under and over: It being half done, put in your Pigeons, with Veal Sweetbreads, and let it stew till done. Your Eels and Rabbits being larded, put a Stew-pan over the fire with half a Bottle of white Wine, season'd with Salt, Cloves, sweet Basil and Onions cut into slices; as soon as your Wine boils, put in your Eels, let them boil a little; after that, take them out, and put in your Rabbits in a Stew-pan, with some slices of Ham and Veal: moisten them with Broth, adding to it a couple of Onions, and so let them stew: When they are stewed, take them out, strain the Broth through a silk Strainer, and put them again into your Stew-pan; then put them over the fire, and let them stew, till they turn to Caramel. This done, put in your Rabbits and your Eels; cover your Stew-pan, and put it upon hot Ashes, that they may glaze, and your Eel may be quite done: Take out your Quails, Pigeons and Rabbit-legs, place them neatly in a Stew-pan; put the Stew-pan wherein they have been doing over the fire, and moisten it with a Ladleful of Gravy and as much Cullis; skim it well, then strain off this Cullis; let it have a good taste; place your Quails and Pigeons, &c. in your Terrine, and pour your Cullis over them with the Juice of a Lemon, and then your Rabbits and Eels glazed cross ways laid upon them and serve them up hot.

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Terrine of Pinions with Mushrooms.

PUT your Pinions a doing à la Braîse; this done, take them out, and let them drain; then place them in the Terrine, and pour a Ragout of Mushrooms over them; the method of making this Ragout, is in the Chapter of Ragouts, Vol. III.

The Terrine of Pinions with Chesnuts and Turnips, with Cucumbers and green Pease, is done after the same manner as the Terrine of Mutton Rumps with Chesnuts and Turnips before mentioned.

Terrine of Pigeons with Cray-fish.

Pick your Pigeons, draw and truss them well. Put them in the bottom of a Stew-pan with some slices of Bacon, and place in it your Pigeons; season them with Pepper, Salt, sweet Basil, and slices of Lemon; cover them top and bottom alike, and moisten them with a Ladlefull of Broth; cover your Stew-pan, put it on with fire under and over: Make a Ragout with Cray-fish Tails, Truffles and Mushrooms: Put all this into a Stew-pan, moisten it with Gravy, and let it stew over a slow fire: This done, take your Pigeons out of their Braîse, and place them in the Terrine; thicken your Ragout with a good deal of Cray-fish Cullis; let it be well relish'd, then pour it into your Terrine over your Pigeons, and serve it up hot. You must take care, that when you have put the Cullis in the Ragout, it does not boil, lest it might turn.

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The Terrine of Chicken with Cray-fish is done in the same manner as that of Pigeons. The Chicken may be filled with forc'd Meat, the same as those with Cucumbers, and dress'd with Cray-fish like the Pigeons.

Terrine of Partridges with Cullis of Lentils.

TAKE Partridges, pick, draw, truss and lard them with thick Bacon and Ham season'd; put them *à la Braîse*; take a pound and an half of Veal, and a little Ham; cut this in slices, and put it into a Stew-pan, with an Onion slic'd, some pieces of Carrots and Parsnips; cover the Stew-pan, and put it a sweating over the Stove; when it sticks, moisten it with half Broth and half Gravy; put in some Mushrooms, a couple of green Onions, a little Parsley, two or three Cloves, and a ladleful of Cullis: Let all together stew softly; being well stewed, take out the slices of Veal, and put in it a few Lentils, which must have been boiled by themselves: If you have any carcass of Partridge, pound it, and mix it with your Cullis where your Lentils are; stir it together, strain off your Cullis, pour it into a Stew-pan, and keep it hot: The Partridges being done, take them out of their Braîse, let them drain, then place them in the Terrine: let the Cullis be well relish'd, and pour it over the Partridges: Serve it up hot.

The Terrine of Ducks and Teals with Lentils is done in the same manner as that of Partridges with Lentils spoken of above.

Terrine

Terrine of Woodcocks.

YOur Woodcocks must be pick'd and truss'd; but not gutted; blanch them, lard them with thick Bacon well season'd, put them into the bottom of a Kettle or Pot with slices of Bacon and Beef beat flat; season them with Pepper, Salt, a bunch of sweet Herbs, an Onion cut in slices, a few Carrots, whole green Onions, a Bay leaf, and a little sweet Basil. Place your Woodcocks in the pot the breast downwards, season them top and bottom alike; cover them with slices of Veal and Bacon; let it stew with fire under and over. Make a minced Sauce, *viz.* Take two or three green Onions, cut them small, and cut a piece of Ham into Dice; hash small some Truffles and Mushrooms: Put a Stew-pan over a Stove, with a little melted Lard and Ham cut small; let it be a little brownish, then put in it the green Onions, Truffles and Mushrooms: Put all together over the fire, and moisten it with Broth, then thicken it with Cullis, and add a few Capers and Anchovies cut small. Your Woodcocks being done, take them out and let them drain; place them in your Terrine: Let your minc'd Sauce have a good relish, and pour it over your Woodcocks, and serve them up hot.

The Terrine of Snipes is done after the same manner as this of Woodcocks.

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Terrine of Hares and Leverets.

SKin a Hare, cut it into Fillets, lard it with middling Bacon well season'd; put two or three slices of Bacon into the bottom of a Stew-pan, with some slices of Ham, season'd with Pepper, Salt, and fine Spice: Place these Fillets in the Stew-pan, season'd top and bottom alike; put in green Truffles and Mushrooms; lay over your Fillets slices of Beef beat flat, with slices of Bacon: Cover the Stew-pan, closing it with Paste round, and put it a stewing, with fire under and over; take care the fire is not too quick: When done, uncover it, take out the Fillets, strain all their Liquor, skim it well, let it be well relish'd, and thicken it with your Cullis; then place your Fillets in the Terrine, with your Ragout over them: Serve them up hot.

The Terrine of Leverets is done in the same manner.

Terrine of young Rabbits.

SKin young Rabbits, draw them, keep the Livers, blanch them, cut them in three, lard them with middling Bacon season'd; put them in a Stew-pan in the same manner as the Fillets of a Hare abovementioned; cover and season them the same; put it a stewing: When done enough, take out the slices, strain their Liquor; place your slices of Rabbit in the Terrine, make a Cullis with Livers, the same as you do for Rabbits.

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Pye, which you will find in the Chapter of Cullis: Let your Cullis be well relish'd, and serve it up hot.

Terrine of Salmon in Meager.

CUT some pieces of Salmon the thickness of your Thumb, put them into the Stew-pan with Onions cut in slices, season it with Pepper, Salt, fine Spice, and a bunch of sweet Herbs, season'd top and bottom alike; pour over it two Glasses of white Wine, with some Butter; cover the Stew-pan; put it a stewing, fire under and over; when done, take out the slices of Salmon, and place them in your Terrine; strain off the Liquor; put over them a Ragout of Cray-fish, and serve it up hot.

You will find the way of making the Ragout of Cray-fish in the Chapter of Cullis.

The Terrine of Trouts is done after the same manner as that of Salmon above-mentioned.

Terrine of Salmon with Gravy.

PUT in the bottom of a Stew-pan some slices of Bacon and Ham, and over them your Salmon cut in pieces; season them with Pepper, Salt, fine Spice and sweet Herbs; lay over them some slices of Veal and Bacon, cover the Stew-pan, and put it a stewing, fire under and over: Then take out your slices of Salmon, place them in a Terrine, strain off their Liquor, thicken it with a Cullis of Veal, and serve it up hot for Entry.

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The Terrine of Quavivers is done in the same manner as that of slices of Salmon.

Terrine of Pikes and Eels in Meager.

TAKE a Pike, gut and scale it, with an Eel skin'd; cut the Pike in four, and the Eel in Proportion; rub the Terrine with fresh Butter, season it with Pepper, Salt, and fresh Spice; place your pieces of Pike and Eel mixed in the said Terrine, and put a bunch of sweet Herbs in the middle; season top and bottom alike; put in it half a Glass of Champaign, or other white Wine, with fresh Butter over it; cover your Terrine, and paste it round about, and let it stew over a slow fire; when done, take out the bunch of sweet Herbs, skim it well, let it be well relish'd, pour in it a Ragout of soft Roes, and serve it up hot. See the Chapter of Ragouts. You may do this in a Stew-pan, as well as in a Terrine.

The Terrine of forc'd Peaches and Tenches are done in the same manner.

Terrine of Soles.

GUT your Soles, scrape them, cut off the heads and tails, cut them into large slices; season'd with Pepper, Salt, and a little fresh Spice; place these slices in a Stew-pan, season'd top and bottom alike; put some Butter to it, cover the Stew-pan, and let it stew over a slow fire; it being stewed, take off the cover, skim it well, and pour into it a Ragout of

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Mushrooms or green Truffles: Let it be well relish'd, and serve it up hot in your Terrine.

The Terrine of Fillets of Turbots or Barbots is done after the same manner.

The Terrine of Roaches is done in the same manner, but their heads are cut off: For the manner of making these Ragouts, see the Chapter of Ragouts.

Terrine of Fillets of Soles with Gravy.

HAVING cut your Soles into Fillets, put in the bottom of your Stew-pan slices of Ham and Bacon season'd with Pepper, Salt, fine Spice, and whole Parsley; place in it your Fillets of Soles, season'd top and bottom alike; lay over them slices of Veal and Bacon, and cover your Terrine with Paste round it; put it at a stewing over a slow fire; when stewed, take off the cover, take out your slices of Veal and Bacon, skim it well, and put in it an Essence of Ham, or else a Ragout of green Truffles; let it be well relish'd, and serve it up hot in your Terrine.

The Terrine of Fillets of Turbots and Barbots with Gravy.

Terrine of Barnacles and Sea Ducks in Meager.

YOUR Barnacles being pick'd clean, and drawn, keep their Livers, put them upon a Dresser, with a few green Onions and Parsley cut small, some Mushrooms and Truffles, season'd with Pepper and Salt, a little fine Spice, some fresh Butter: Cut all small together,

together, and put it into the belly of your Barnacle and sow it up; put it into a Stew-pan with good Butter, and Onions cut into slices; place in it your Sea Ducks, season them with Pepper, Salt, sweet Herbs, Cloves, a couple of Glassees of Champaign, or other white Wine, a bit of Garlick, and a Ladleful of fish or other Broth; cover it, put it a stewing softly, fire under and over; when stewed, take them out, let them drain, place them in a Terrine, pour over them a Ragout of soft Roes, Cray-fish tails, Mushrooms and Truffles; let it be well tasted, and serve it up hot.

For the method of making this Ragout, see the Chapter of Ragouts, Vol. III.

Of Courses with Pigs, wild Boars, and Venison.

A Pig-Matelot.

SCALD and gut your Pig, and cut off the Head and the Petty-toes, then cut your Pig in four Quarters, put them with the Head and Toes in cold Water. Cover the bottom of a Stew-pan with slices of Bacon, and place over them the said quarters with the Petty-toes, and the Head cut in two. Season the whole with Salt, Pepper, sweet Basil, Thyme, Bay-leaves, Onions cut in slices, and Garlick, with a Bottle of white Wine; lay over more slices of Bacon, put over it a little water, let it boil. Then take two large Eels, skin, gutt, and wash them; cut them into pieces five or six inches long; and when your Pig is half boiled, put in it your Eels. Then boil a dozen of large Cray-fish, cut off the claws and take off the shells of the Tails. When your Pig and Eels are enough, lay first your Pig with the Petty-toes and the Head into the Dish you design to serve them up in, then place over them your Eels and your Cray-fish with some Ham-gravy and some Cullis of Cray-fish if you have any; and then serve it up for a first Course or Remove.

Pig (in Porc-pie.)

TAKE the Head, the Petty-toes, and the Tail of a Pig, let them be done in a good seasoning, make a stuffing thus.

Take two or three nubs of Veal, take the Sinews, Gristles, and Skins away, and two or three pounds of Beef-Suet with two pounds of Bacon. Mince all this, and season it with Salt, Pepper, Chibbol, Parsley, Mushrooms and Truffles if you have any, the crumb of a pound Loaf boiled in Milk, and a dozen Yolks of Eggs. Mix the whole together and put it in a Mortar with the whites of four Eggs well beaten up, let it be thoroughly pounded.

Keep in readiness a Ragout with young Pigeons made thus. Put in a Stew-pan a dozen of young Pigeons, scalded, trussed, and blanched; a dozen of Sweet-breads done after the same manner, with some Mushrooms, and green Truffles, if you have any, a Spoonfull of Broth and one of Gravy. Your Pigeons and Sweet-breads being half boil'd, put in four Cocks-combs, and Artichoke-bottoms cut in pieces, with some tops of Asparagus when in season. Thicken your Ragout with a Cullis; let it be relishing; let it be cold. Take an oval Dish, make a border with your stuffing round it, then place your Pig's Head on one end of the Dish, and on each side one of the fore Petty-toes, and on the other end of the Dish the hind Petty-toes; form

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our stuffing in the middle of your Dish a Pig. Then put your Ragout into your Dish, with the rest of the stuffing over it, rub it with eggs, to make and smoothen it, then strew over the whole some crumbs of Bread; clean the border of your Dish, send it to be bak'd. Cover your Pig's Head with slices of Bacon and Paper, to keep it as white as possible, being bak'd and well coloured take it out, take off the fat, wash the slices of Bacon and Paper. Cleanse the border of your dish and serve it up for a large course. This sort of course is for great entertainments, because the skin of the Pig serves to make a Galantine or Pommes d'Amour. The skin of your Pig may serve to make Galantines and the Stuffing for your Pig.

Take a small Pig, scald and gut it clean, keep the Liver by itself; mince blanch'd Bacon, Truffles, Mushrooms, Capers, Anchovies, a crumb of Garlick, and a few sweet herbs; the whole being blanch'd and seasoned, fill therewith your Pig, and tie it with packthread, put it on the Spit, be sprinkling with good olive Oil, and serve it up hot. Your Pig being rubbed with Rosin pounded will easily be scalded in pretty hot Water.

A Pig the German Way.

YOUR Pig being scalded and gutted clean, cut it in four quarters, and blanch it a little in melted Bacon. Then let it boil in good Broth, put in an Onion stuck with Cloves, a bunch of sweet Herbs, some Salt, Pepper and

and Nutmeg. When almost done pour in a glass of white Wine, then blanch in the same melted Bacon your Pig was blanch'd in, some Oysters, strewing over them a dish of fine Flower, a bit of Lemon-slice, some Capers and Olives, and put this in with your Pig. When you dish up your Pig, pour over it some Lemon-juice, and garnish it with the fry'd Brains of the Pig and fry'd Parsley.

A Hanch of Venison.

YOUR Hanch being larded with thick Bacon, and seasoned with Salt, Pepper, sweet Herbs, fine Spices, Parsley, Chibbol cut small, pickle it with Vinegar, Salt, Pepper, Onion, some sprigs of Parsley, sweet Basil, Thyme and Bay-leaves. Being pickled enough, put it on the Spit, basting it with your pickled Liquor. Being taken off, dish it up, putting over it some Pepper and Vinegar, thick Sauce and serve it up for a course.

A Leg of a wild Boar.

YOUR Leg being larded with thick Bacon and season'd with Salt, Pepper, sweet Herbs, fine Spices, Parsley and Chibbol small, let it be pickled with Vinegar, Juniper berries, Salt, Pepper, Onions, some sprigs of Parsley, sweet Basil, Thyme, and Bay-leaves and being pickled enough, put it on the Spit, basting it with your pickled Liquor. When enough roasted, dish it up and putting over it a Pepper and Vinegar Sauce, serve it up

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course. A fore Quarter or a Shoulder may serve to the same Purpose. The wild Boar's flesh may likewise be dress'd like a sort of Casserole made with Hare call'd (*Civet*) amongst foreigners.

To make a Pig taste like a young wild Boar.

TAKE a living Pig and let him swallow the following drink, *viz.* boil in a Stew-pan a little Water and Vinegar with some Rosemary, Thyme, sweet Basil, Organy, Mirrhot, Bay-leaves, Sage and Marjorem. This being boil'd and then cold, make the Pig swallow it, and whip him to Death; let him lie to cool about two hours, and when cold, eviscerate him, and put in the Belly a bunch of the same sweet Herbs used in the draught; then wash your Pig, but not the Head, which you will keep; cut the Ears close off: Truss it and lard it with middling Bacon, then put it on a Spit, and when roasted you'll serve it up with Pepper and Vinegar Sauce over it.

Venison dress'd, viz.

A Loin of Venison being larded with thick Bacon, and seasoned with Salt, Pepper, Mace and pounded Cloves, let it soak for three or four hours together in white Wine with Spice, Salt, a bunch of sweet Herbs, a green Onion, and three or four Bay-leaves. This being pickled, roast it before a moderate fire and besprinkle it with your Pickle; your Venison

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son being roasted put it into the Dripping with a good Cullis to thicken your Sauce; mix with it Capers, Vinegar or Lemon-juice, and white Pepper.

Another Way.

A Piece of Venison being larded with fat Bacon, with Paper round it, put it to roast, when done enough, serve it up with Sauce under it made with good Cullis, Gravy of Ham, Capers, Anchovies, a drop of Vinegar, Pepper and Salt.

Another Way in Ragout.

YOUR Venison being larded with thick Bacon and seasoned with Salt, and Pepper stew it in Broth or hot Water; put in it two glasses of white Wine, and season the whole with Salt, a bunch of sweet Herbs, three or four Bay-leaves, and a slice of green Lemon. Being done enough, thicken your Sauce with good Cullis. Serve it up with Capers, and Lemon-juice over it.

Venison (in Asyet.)

YOUR Venison being cut into pieces the bigness of a Shoulder of a Hare, lard it with thick Bacon, season'd with Salt and Pepper; then put them in a Pot with Broth, white Wine, a bunch of sweet Herbs, Salt, Pepper, Nutmeg, Bay-leaves, and green Lemon slices; the whole being well stewed, the

en your Sauce with Cullis, and put in a dash of Vinegar, and serve it up for a Course. All sorts of Venison must be dressed with a Sauce high season'd.

Of Turkeys.

Young Turkeys stuffed with Cray fish.

TAKE a young Turkey, pick it and draw it cleanly, and singe it. Put your Fingers between the skin and the flesh; take off the breast, and make your Stewed Meat as followeth. Take some Beef sweet, some blanch'd Bacon, Calf's Udder blanch'd, the flesh of a Chicken, some Mushrooms, some Truffles, if you can get any, some Salt and Pepper, some sweet Herbs and all Spice, some crumb of Bread boil'd in Milk or Cream, and a couple of raw Eggs. The whole being well minced and palatable, put part of this stuff into the belly of your Turkey, with a small Ragout of Cray-fish tails, and a little of their Cullis; tie both ends of your Turkey to keep in your stuffing; put the remainder of your stuffing over it, and baste it again with Butter, Salt, Pepper, Parsley and Chibbol, taking particular care it be done very white; thrust a Skewer through the Thighs, spit it, and wrap it up in Slices of Bacon, and Paper, tied with Pack-thread.

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thread, and roast it with a moderate fire. When done, take it, unspit it, take off the Bacon, dish it handsomely up, putting over it a Ragout of Cray-fish, serve it up hot for the first Course.

At another time you may serve up your young Turkey, by putting over it some Cullis of Cray-fish, instead of the Ragout.

Another way of dressing a young Turkey with Cray-fish.

TAKE a young Turkey, pick it, draw it well, put the Liver upon your Dresser, with a little scraped Bacon, some Parsley, Chibboly, Salt, Pepper, sweet Herbs, all Spice, Mollusks and Truffles, if you have any, and some Butter; mince well the whole, and put it upon your Turkey; let it fry a little in a Skillet pan with Butter, sprigs of Parsley, Chibboly, Salt, Pepper and sweet Herbs. Let your Turkey be well blanch'd; and when you have unspit it, cover it with bards of Bacon and Pepper; and when roasted, dish it up, and put over it a Ragout, as before said, or some Cullis of Cray-fish, and serve it up hot for the first Course.

Another time, instead of mincing the Liver of your Turkey, cut it into four or six pieces, with some other Livers, Cray-fish tails, some scraped Bacon, shred Parsley, some Chibboly, Salt, Pepper, all Spice, and sweet Herbs: the whole being well mix'd together, stuff it with your Turkey blanch'd as before; and

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done, dish it up, putting over it Cray-fish Cullis, serve it hot for the first Course.

A young Turkey with Oysters.

Pick your Turkey, draw it and singe it neatly, cut the Liver of it into bits, and put it in a Stew-pan, together with a dozen of Oysters and a bit of Butter, season'd with Salt, Pepper, sweet Herbs, all Spice, Mushrooms, Parsley, Chibbol; let it be a moment over the fire; then stuff your Turkey with these ingredients, and let it be blanch'd a little as before, then spit it, and tie over it bards of Bacon and Paper; mean while have a Ragout ready for your Turkey, make it thus: Take three dozen of Oysters and blanch them in boiling water, drain them, take out your Bards, then put in a Stew-pan some Essence of Ham, and set it a boiling; skim off the Fat, taste it, and put this with your Oysters into another Pan: When your Turkey is roasted, dish it up, and put your Ragout over it, with the Juice of a Lemon; let it be relishing, and serve it up hot for a Course.

A young Turkey with Oysters, and Cray-fish Cullis.

Take a young Turkey, and order it as that before; but instead of using Essence of Ham, you'll put a Cray-fish Cullis over it, with the Juice of a Lemon; let it be relishing and serve it up hot for first Course.

A young Turkey with Oysters after the Dutch fashion.

GET a young Turkey ordered as that above, put it to roast; make a Ragout with Oystets as followeth: Blanch as many Oysters as you please, take out the Beards; then put Butter in a Stew-pan, with about half a Spoonfull of fine Flour, and a drop of Gravy; season the whole with Salt, Pepper, Nutmeg, with a little Vinegar; as soon as your Sauce is thicken'd, put in your Oysters, and let it be relishing. When your Turkey is roasted, dish it up, with your Ragout over it; serve it up hot.

Another way of dressing young Turkeys.

AT another time you may blanch your Oysters in their own liquor only (which you'll keep by you) and pick them as the other. Their liquor being settled, put some of it, with a couple of minced Anchovies, and a little Gravy in a Stew-pan well tinn'd. Then let them boil a little, and put in Butter, some of which must be roul'd in Flour; and when your Sauce is thicken'd, put in your Oysters; and being ready to serve up, dish up your Turkey with your Ragout of Oysters, and the Juice of a Lemon over it; serve it up hot, for first Course. At another time you may put in it some Parsley cut small, or else some Lemon cut into Dice.

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*Another manner of young Turkeys with Oysters,
after the Dutch way.*

TAKE a young Turkey, order it as above and make your Ragout as follows, *viz.* Blanch some Oysters in their own liquor, which you keep by you, and pick them as said before; put some of the said liquor in a Stew-pan with four Yolks of Eggs, a bit of Butter, some Parsley and Terragon, Lemon cut in Dice, with Salt Pepper and Nutmeg: The whole being well blanch'd on the fire, put your Oysters into your Pan; take care of letting your Sauce curdle. Your Turkeys being enough, cut the Legs and Wings, but not quite off, cut a slice on the belly, and squeeze it between two dishes; then pour your Ragout of Oysters over it, and serve it up hot for first Course.

A Course of young Turkeys glaz'd.

YOUR Turkey being sing'd, drawn, truss'd and blanch'd over a clear wood cinder fire, lard it, split it in the back, put into the Belly a Ragout of Sweetbreads, Mushrooms, Truffles, if you have any, and some Artichoke bottoms; put it in a Pan to stew, with some slices of Veal, Ham and Bacon: When sufficiently done, take out your Turkey, &c. put a spoonful of Broth in your Pan, and let it have only one boil with the rest: Then strain off your Broth through a silk sieve, and take off the Fat; set your Broth on the fire again, and

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boil it to a Jelly. Now put in your Turkey and Bacon again, and let the whole be for a while on hot cinders, till it be well glazed; and when you are ready to serve it, use for your Sauce Essence of Ham, or else an *Italian Sauce*. Then put your Turkey over the same, and serve it up for first Course.

To roast a Turkey à l'Achia with a Ragout.

DRaw your Turkey, pick and finge it, mince the Liver well, with a little scraped Bacon, Chibbols, Salt, Pepper, sweet Herbs, and Spice, and a bit of Butter; all which being well minced together, put it into the belly of your Turkey, and blanch it in a Stew-pan with good Butter, some Sprigs of Parsley, sweet Herbs, Chibbol, Salt and Pepper: And after your Turkey is very white and plump spit it and wrap it up in slices of Bacon and Paper. At another time, instead of mincing your Liver, you only cut it into four or five pieces, adding some more to it, together with some slices of Achia, and season them as the other before. Take some Achia, cut it in thin slices, and blanch it in boiling water, then put it in cold water, and let it drain, after which put it in a Stew-pan with Gravies and Cullis, and let it take a boil. Your Turkey being done, dish it up with your Ragout over it, pleasing to the Eye and Palate. Serve it up hot.

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A young Turkey roasted with Mangots.

ORder your Turkey as that before, the Ragout only makes the difference. Take some Mangots, the softest you can get, take off the Flesh by thin and small slices, take out the inside, and blanch them in boiling water; then put them in fresh water, put them in a Stew-pan with some Essence and Gravy, and let them have a boil. When your Turkey is ready, dish it up with your Mangots over it, and serve it up hot for a Course.

Young Turkeys roasted with Shallots.

ORder your Turkey as those before; the Shallot only makes the difference: Your Turkey being roasted, make a Sauce thus. Warm some Shallots cut small in a Stew-pan with Gravy and Cullis, some Juice of Lemon and pounded Pepper, and serve up your Turkey hot, pouring this Sauce over it.

Young Turkeys (in Botine.)

THese sorts of dishes are properly but for great Entertainments. Take three fine young Turkeys, singe them, take off the legs without tearing their skins; likewise take off the wings, without taking off the pinions; but there must be no skin left on the wings to lard them the easier: Cut the white of your Turkey into Dice, with what remains on the carcasses: Take out of the leg, the great Bones, with some of the Flesh, without hurting the

skin; leave a little stump of bone on the end of the leg, to serve to take hold of; cut this Flesh likewise into Dice; then mix this Flesh with some Mushrooms, and some bits of Partridges and of Ham cut in the same manner, adding to it some Sweet-breads, Truffles, Parsley, Chibbol, a little scrap'd Bacon, Salt, Pepper and all Spice: Put the whole about a minute over the fire, let it be relishing, and put some Lemon Juice in it; then fill up the skin of the legs with this Salpicon, and sew it up. Then take a Stew-pan, in the bottom of which put some slices of Bacon and Veal; after that the legs which you season, putting some other slices of Bacon and Veal over it with a little good Broth; let it not be too much boil'd; then take out the legs, let them drain, dish them up with some Ham Gravy. This must be served up hot.

At another time, instead of Salpicon, you may take some minced Meat, and lard the legs with midling Bacon.

Wings of young Turkeys.

THE wings of young Turkeys being larded, put them to boil in a Stew-pan, with some slices of Veal, Bacon and Ham, a couple of Onions, three or four Cloves, and some good Broth. The whole being done, take the Wings out, and keep them hot; then strain off the Broth, and take off the Fat. Now you put your Broth on again to boil to a Jelly; let it have a good colour; then put

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your Wings and the slices over your glazed Broth, and put the whole over hot Cinders, let it glaze by degrees; but if at the time you are ready to serve up, your Jelly is not yet glazed enough, put it on again, and keep a watchful Eye over it. The wings being taken out, put into the same Stew-pan where the whole was boil'd, some Cullis with Gravy, a little Broth, the Juice of a Lemon; take off the Fat, and strain off all together; dish it up with your wings over it; let it be relishing, serve it up hot for a Course.

You may serve these wings with a Ragout of Endives or Celery; *Spanish* Cardoons, Suckers of *Roman* Lettice, purslain, or heads of Asparagus.

A young Turkey roasted, called Accompagne.

Let a young Turkey be well pick'd, draw it, and take out the Breast-bone, keep ready a Ragout of young Pigeons, Cocks-combs, Mushrooms and Truffles, and put the same into the belly of your Turkey, stopping the two ends of it with some stuffing; wrap it up in some slices of Bacon and Paper, and put it on the Spit. Make a Ragout of Sweet-breads, Mushrooms, Cocks-combs, Cray-fish Tails, a little Cullis and Gravy, and let these boil together; then take half a dozen Sweet-breads larded and glaz'd, after the same manner as were the aforesaid wings of Turkey. Your Turkey being roasted, take it off; the slices of Bacon and Paper being taken off, dish it

it up, and let your Ragout be relishing; take off the Fat, put in it some Lemon Juice, and put it over your Turkey; garnish your dish with your sweet-breads and Cray-fish, which must be done as followeth, *viz.* Boil your Cray-fish, pick their Tails, and put in the Belly a Salpicon made with Mushrooms, Truffles and Cullis; then put your Cray-fish in a little seasoning, to give them a relish, and then they serve for garnishing; put one between each Sweet-bread. This Course must be served up hot.

A young Turkey roasted with Truffles.

TAKE the finest young Turkey you can get, singe and draw it, scrape some Bacon on a plate, pick a couple of green Truffles, wash and cut them small, put them over your scraped Bacon, with Parsley and Chibbol cut small, a little sweet Basil, and the Liver of your Turkey chopp'd; and having season'd the whole with Salt, Pepper, and a bit of Butter, mix it together, and put it in the belly of your Turkey: Then blanch your Turkey with good Butter, Parsley, Chibbol, Salt and Pepper; and when you see it pretty plump, wrap it up in Bacon and Paper; and being spitted, put it on a moderate fire; then pick some green Truffles, wash and clean them, cut them in slices, and put them to stew with some Gravy seasoned moderately with Salt and Pepper. Let it be relishing and stew'd enough; and your Turkey being thoroughly roasted, take it off and dish

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up, pouring over it your stewed Truffles; serve it up hot.

Young Turkeys roasted with Mushrooms.

TAke young Turkeys, and truss them as those before dress'd with Truffles; scrape some Bacon, and put to it some Mushrooms, Parsley, Chibbol, a little sweet Basil, and the Livers of your Turkeys. The whole being seasoned with Salt and Pepper, and well minced, stuff therewith your Turkeys; then fry them a little in a Stew-pan with a bit of Butter, some Parsley, Chibbol, Salt and sweet Basil, till they be plump and blanched enough; wrap them up in slices of Bacon and Paper, and roast them before a moderate fire. Make a Ragout thus; Take some Mushrooms, and if these are dry, let them soak in lukewarm water one or two hours; then take them out and put them in a Stew-pan with some Veal Gravy, and let them stew on a slow fire; thicken them a quarter of an hour after with some Cullis. Your Turkeys being roasted, take them off, and dish them up; let your Ragout of Mushrooms be of a high relish, put it over the Turkeys, and serve up the whole hot for a first Course.

Young Turkeys roasted with Essence of Ham.

TAke a young Turkey, singe it and draw it, scrape some Bacon, and put to it some minc'd Ham, Butter, a little sweet Basil, Parsley, Chibbol, and the Liver well minc'd; mix

all together, and season it with Salt and Pepper, and stuff therewith your Turkey; fry your Turkey a little in a Stew-pan with Butter, some Parsley and Chibbol. This done, put round your Turkey slices of Bacon and Paper, and roast it with a moderate fire: When done enough, take off the slices and the Paper, and dish it up with some Cullis of Ham over it, and serve it hot for first Course.

Young Turkeys roasted with forc'd Cucumbers.

Singe your Turkey, draw it, and take out the Breast bone; put the Flesh on a Dresser, with a little Ham, some Bacon and Calfs Udder blanch'd, some Mushrooms, a little Parsley and Chibbol, a few sweet Herbs and all Spice, three or four Yolks of Eggs, and some crumbs of Bread boil'd in Milk or Cream, mince all together, pound it in a Mortar, and put some of it into your Turkey; stop the two ends and blanch it; then run a Skewer through the Legs, and roast it, with slices of Bacon and Paper round it. Take middling Cucumbers, peel them, take out the Seeds and blanch them; then put them in cold water, and fill them with the reserved Stuffing, strew them with Flour on both ends. When done, put some slices of Bacon in a Stew-pan, and place over them your Cucumbers, season them, and pour a Spoonful of good Broth over them, and let them boil; put half a Ladleful of Cullis into another Stew-pan, and let it stew till it be pretty relishing: Your

Turkey

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Turkey being enough, take it off, and dish it up; drain your Cucumbers, place them round your Turkey, pour over it your Cullis, with some Lemon Juice, and serve it up hot for first Course. Capons may be dress'd after the same manner.

Young Turkeys roasted after the Italian way.

Singe your Turkey, and draw it as before; mince together some Parsley, Chibbol, Mushrooms, Truffles, the Liver, scraped Bacon, a bit of Butter, some sweet Herbs, and all Spice; stuff with them your Turkey; then blanch it a little, and put it on the Spit as before. Blanch some Parsley, Chibbol, Terragon and Mint; squeeze all well, and mince it, and put some of it in a Stew-pan, with four Yolks of Eggs, a Glas of Champaign, a Spoonful of Oil, a couple of Anchovies, half a Lemon cut in Dice, a little pounded Pepper, some Salt, and a couple of Rocamboles cut small: Put the whole over the fire with a little Cullis; when take off your Turkey, and having taken the slices, dish it up with your Sauce over it, let it be relishing, and serve it up hot.

Other young Turkeys after the Italian way.

Order your Turkey after the same manner as before; but blanch it with Oil instead of Butter, putting to it some Lemon Juice; then put it on the Spit, with slices of Onion and Paper round it; then take a Ladleful of Veal Gravy, a Ladleful of Essence of

of Ham, and two Ladlefuls of good Broth, two Glasses of Champaign or Rhenish Wine, a Spoonful of the best Oil, a Lemon cut in Slices without the Rhine, two Onions cut in slices, some sweet Basil and Thyme, two Bay Leaves, a little of pounded Coriander Seeds, some Cloves, and five or six Cloves of Garlic: Then boil the whole together, till it is thick enough; skim off the Fat, and let the Oil be remaining. Then strain it off, dish up your Turkey, pour your Sauce over it, and serve it up hot for first Course.

Young Turkeys or Capons (in Galantine.)

TAKE as many Turkeys or Capons as you will make Galantines; each Turkey or Capon makes a Galantine. Your Turkeys being ordered as before, split them in the back and raise the skin, without hurting it; then cut the white of your Fowls in thin bits, which you place in a dish with some thin slices of Ham, Bacon and Pistachos; then cut the remaining Flesh into bits, with a nut of Veal, some Bacon, Beef Suet, and a bit of Ham. Mince the whole together upon your Dresser with Parsley, Chibbol, and sweet Herbs; season it with all Spice, Salt, Pepper, and four Yolks of Eggs; pound this Mixture in a Mortar, and let it be relishing. Spread the skins of your Fowls on your Dresser, put over a layer of your forc'd Meat, then your slices, one sort after another, and between them slices of hard Eggs; if you serve

these Galantines for a cold dainty dish, then you put over the whole another layer of your minc'd meat; go on a doing them over and over till your skins are fill'd up, then let them be sewed up. Put in the bottom of a Kettle slices of Bacon and Veal, place your Turkeys over them, season them, and lay over them some more slices of Bacon and Veal, put some Broth over it with Cloves of Garlick, and let it boil slowly, with fire under and over; then take it off, let it grow cold, without uncovering the Kettle, to let your Turkeys or Capons take a good Taste: You may serve them whole on a Napkin, or cut in slices, which same slices may also serve for large dainty dishes, likewise being hot, for a Course with a Cullis of Ham.

Young Turkeys roasted with (Passepierre.)

YOur Turkeys being forc'd with their Livers, a little scraped Bacon, some Butter, Mushrooms, Parsley, Chibbol, Salt, Pepper, sweet Herbs and fine Spice, and ordered as those before; roast them after the same manner; then pick some *Passepierre*, and take off the hard part, blanch it in boiling water; then put it in cold water, drain it, put it in a Stew-pan, with half a Ladleful of Gravy, and a Ladleful of Cullis; boil the whole together a minute. Your Turkeys being roasted, dish them up, and serve them up hot for first Course.

Young

Young Turkeys roasted with Onions.

YOur Turkeys being forc'd and roasted as these here before, dish them up, pouring over them a Sauce of Onions made thus, viz. Take two or three dozen of Onions done as before, and being half boil'd with some good Broth, thicken them with some Essence of Ham; let them stew slowly, and when enough put in the Juice of a Lemon, and pour your Onions over your Turkeys: Serve them up hot for a Course. Capons are dress'd after the same manner.

Young Turkeys in Fricandos.

YOur Turkey being ordered as before, treat it as for boiling, and blanch it; then cut it into two, and break the Bones a little lard both parts with middling Bacon, and stew them after the same manner as Fricandos; you must serve up this Turkey hot for a Course with Essence of Ham, or with the same Sauce it was boil'd in.

Young Turkeys (in Ballon.)

YOur Turkeys being in order as those before, slit them in the back, take off the skin and take the white, with some Flesh of Partridges and other Fowls, some Bacon, Ham and Pistachos, and cut all into Dice; then mince the rest of the Flesh of your Turkey together with a bit of nut of Veal, some Bacon, Calf's Udder, and Beef Suet; season the

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whole with Salt, Pepper, sweet Herbs, all Spice, Parsley, Chibbol, a little Garlick, and two or three Yolks of Eggs. Put all your Meat into a dish with some Truffles, if you have any, cut in the same manner, and fill with this Meat the skin of your Turkey, till it looks like a Ball; put it in a little white Braise, which you see in the Chapter of Braises; serve it up hot, with Essence of Ham over it. At another time you may lard it with fine Bacon, and let it be done as Fricando's, or serve it up cold cut in slices, to garnish great dainty dishes.

Young Turkeys call'd (en Vallon.)

A Young Turkey (*en Vallon*) is very near the same thing as that in *Ballon*, only the feet and the wings are not cut off; let your Turkey be ordered as before, slit it in the back, take out all its bones, except that of the neck to hold the feet; force it as done before; truss it up, and let it appear in its former shape again, and truss the feet and wings all along the Body; do it as follows. Place in the bottom of a Baking-pan slices of Bacon and Veal; season them with Salt, Pepper, Cloves, sweet Herbs and Onions; then put in your Turkey under a boulting Cloth round it, lay over it the slices of Bacon and Veal; and pour over the whole a Ladleful of Broth, and a couple of Glasses of white Wine; let it stew slowly, not too long: Then cut some Ham into small Dice; put these in a Stew-pan, with

Col. I. L a little

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a little scraped Bacon, and let them sweat on a very slow fire; and when they are a little colour'd, put in a little Butter, with a dust of Flour; stir it well, till your Flour be colour'd; then pour in it a spoonful of Broth, and let it boil; take off the Fat, and if your Sauce is too short, or not thick enough, put Cullis to it; and your Turkey being done, drain it, dress it up with your Salpicon, and the Juice of Lemon over it; serve it up hot for first Course. Instead of this Salpicon of Ham, you may take some Truffles cut into Dice, together with some Cullis of Ham.

Young Turkeys (in Grenadins.)

YOUR Turkeys being ordered as before, fill them in the back, take out the bones, fill them up with a Salpicon made of Veal Ham, Truffles, Mushrooms, a little Bacon, and some slices of the white of a Turkey cut into Dice; being raw, put it into a Stew-pan over the fire with melted Bacon, Parsley and Chibbol; season it pretty well with Salt, Pepper and Lemon Juice, to make it relishing; and when your Turkeys are filled with the Salpicon, sew them up, and shape them into Balls, one side larded with midling Bacon; then let them stew with some slices of Veal Ham and Onions, a bunch of Chibbol, Parsley and Cloves, some Sprigs of sweet Basil, Thyme, and some Broth. The whole being boiled slowly, strain off the Liquor, and take off the Fat; then set it on again till it turns

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Jelly; then put the said Balls in your Jelly, the larded side downwards, kept on hot Cinders to glaze; be careful to look to it: Your Balls or Grenadins being glaz'd, serve up hot with some Ham Gravy for first Course.

A young Turkey with Ham.

YOUR Turkey being ordered as that after the Italian way, spit it; take some thin slices of Ham, beat them flat, and place them in a Stewing-pan, brown them; then take them out, and put in a bit of Butter with a dust of Flour, stir it, and let it be brown; then put some good Broth and Gravy in it: When done enough, take off the Fat, and add to it a Glas of white Wine, with some Cullis, if not thick enough. Your Turkey being roasted and dish'd up, place over it the slices of Ham, your Gravy of Ham, and some Lemon Juice, and serve it up hot for first Course. At another time, when your slices of Ham have got a colour, you may cut them into slices, but must never put them into their Sauce again.

A young Turkey in the shape of a Hedgehog.

ORder your Turkey as before, put it on the Spit with Bacon and Paper round it; let the head be thrust into the Body, that nothing of it appear but the end of the Bill. Cut small Bacon in square pieces, the breadth of your Thumb, as thin as the back of two knives Blades together. Then put those pieces of Bacon in a Stew-pan on a Stove, to extract

the greatest part of the Fat; then put in Sweet-breads cut in pieces, some Mushrooms, far Livers, Parsley, Chibbol, and sweet Herbs; then thicken it with a dust of Flour, and pour in it a little Gravy; let it grow cold, and get some Skewers made of Box the length of your finger; put upon these your pieces of Sweet-breads, Bacon and Mushrooms alternately, till they be full, leaving but a little wood at the end to stick round your Turkey; then dip these Skewers into their Sauce, strewing over them crumbs of Bread, and boil them, till they be pretty well coloured. Your Turkey being roasted, dish it up with some Cullis over it, and sticking the Skewers round it, serve it up hot for first Course.

Young Turkeys with Chesnuts and Sausages.

TAKE a Turkey-Pout, order it after the same manner as abovementioned; but besides the Stuffing, put in the Body of this Turkey a good many Chesnuts; after they have been in hot Embers peel them, with small Sausages; then blanch it with slices of Bacon and Paper round it; put it on the Spit, and take more of the same Chesnuts, and put them in a baking Pan, with fire under and over; then put them in a Stew-pan with some Broth, let them stew till they are done: Then take out the Broth, and put in half a Ladleful of Essence, some Cullis and Gravy. Your Turkey being roasted dish it up, put your Chesnuts over it, and serve it up hot for first Course.

Roasted

Roasted young Turkeys with Spanish Cardoons.

Pick your Turkeys and draw them, lay the Liver on your Dresher with scraped Bacon, some Parsley, Chibbol, Mushrooms, Salt, Pepper, sweet Herbs, and fine Spice; and being minced, put it in the Bellies of your Turkeys, then blanch them with a bit of Butter, some Parsley and Chibbols; when blanch'd, put them on the Spit, with slices of Bacon and Paper round it; keep your Cardoons ready, let them be very white, and cut half a finger's length, and put them in a Stew-pan, with half a Ladleful of Veal Gravy, and half a Ladleful of Ham Cullis; let them have a boil; and having taken off the Fat, add to them the Juice of an Orange. Your Turkeys being done, and the Bacon and Paper taken away, dish them up with your Ragout of Cardoons over them, and serve them up hot for first Course.

Young Turkeys with Cream.

Take a young Turkey or two, according to the bigness of your dish, and being ordered and roasted as before, let them be cold; then take a bit of a nut of Veal, take off the skin, and cut it into bits, with some Bacon and Mushrooms, all blanch'd, some Beef Suet, a Calf's Udder, some Mushrooms, Parsley, Chibbol, sweet Herbs, fine Spice, Salt and Pepper: Put the whole on the fire in a Stew-pan; and when done, take it out and mince it upon a Dresher: then take the white of your Turkey, put it in a Mortar, with a piece of Bread boil'd in Milk,

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Milk, together with six yolks of Eggs, and half of the whites beat up to Snow, pound it all together; then take a Silver dish, or baking-pan, and put in the bottom of it some of this minced Meat, and lay your Turkey over it, and fill up your dish with the rest of your Meat; leave a hollow place in the middle of your dish, put in it a Ragout made with sweetbreads, Cocks Combs and Mushrooms, lay also some minced over the same; let your Turkey be round and plump; rub your Turkey over with beaten Eggs, and having strewed some crumbs of Bread over it, put it in the Oven, or let it be done under the Cover of a Baking-pan, fire under and over. Your Turkey being enough, and of a good Colour, take it out, and clean well the Border of your dish, put a little Essence or Cullis round your Turkey, and serve it up hot for a Course. If you have no Silver dish, let it be done in a Baking-pan, and afterwards slide the whole into your dish.

A young Turkey roasted with Cream.

Singe your Turkey, draw it, and lard it with slices of Bacon and Ham seasoned with Salt, Pepper, sweet Herbs, fine Spice, Parsley and Chibbol. Your Turkey being thus ordered, put it a minute over the fire in a Stew-pan, with a quart of Milk, a good lump of Butter, some sweet Herbs, a few Coriander Seeds, some Salt, Pepper, and slices of Onions: Then put it on the Spit, and

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sprinkle it with the same Milk; and when almost roasted, take a handful of fine Flour, and mix it with a pint of Cream, add a good lump of Butter and some Salt; put the whole a Minute over the fire, and keep it stirring; besprinkle your Turkey with this Cream, to make a yellowish Crust round it, and being ready, dish it up with a Cullis under it, and serve it up for first Course.

A young Turkey with a Carp Sauce.

Order your Turkey as those dress'd after the Italian way; then put in a Stew-pan over the fire two pounds of slices of Veal and Ham, and over those a Carp cut in four; as soon as your Meat begins to stick to the bottom, put in some good Broth, half a ladleful of your usual Cullis, a glass of Cham-paign, a clove of Garlick, some Cloves, a Sprig of sweet Basil, some whole Chibbols, and a Lemon cut in slices; take off the Fat, then strain it off. Now blanch the soft Roe of your Carp, and put it in your Carp Sauce. Your Turkey being roasted, dish it up with the soft Roe round it, with your Sauce over it, serve it up hot for first Course.

Young Turkeys with a Pike Sauce.

Dress your Turkeys as that with a Carp Sauce; but instead of soft Roe, put round slices of a Pike.

At another time, take some pounded Cray-shells; and having taken your Meat and

Fish out of their Cullis, put the pounded shells in it, and strain it off; you may likewise make a Hash with Pike, the white of Partridge and Cullis, putting it into a Silver dish, and letting it stick a little to the bottom: Your Turkeys being roasted, put them in this Hash, with some Cray-fish tails, and slices of Pike over them; serve them up hot for first Course.

A young Turkey in a Braise.

TAKE a young Turkey, truss it for boiling, lard it with thick Bacon, and season with Salt, Pepper, sweet Herbs and fine Spice; then put it in a baking-pan over your slices of Bacon and Veal, season it with Salt, Pepper, sweet Basil, Thyme, Bay-leaves, Onions, a little Garlick; lay over again more slices of Bacon and Veal, pouring in it a glassfull of Wine, and one or two Ladlefulls of Broth, and let it be done with Fire both over and under: When done, dish it up with a minced Sauce, or a Ragout of Sweetbreads, Cockles, Combs and Mushrooms, and some Gravy, Ham, or Ragout of Oysters, according to the fancy of the Workman: Serve it up hot for first Course.

A young Turkey with large Onions.

YOUR Turkey being ordered as before, lay some slices of Bacon over it, spit it and baste it with good Butter. Put slices of large Onions, with a bit of Butter in a Stew-pan over the Fire; and beginning to have a color

Strew them with a dust of fine Flour, put into it some Broth, take off the Fat, put to it some Cullis, if not thick enough. Your Ragout being relishing, pour it with the Onions and Lemon Juice over your Turkey; and when done enough, serve it up hot for first Course.

Young Turkeys in a Caul.

After your Turkeys are roasted, let them grow cold; then take some of a fillet of Veal, and cut it in small pieces, with a bit of Bacon, a calf's Udder, a bit of Beef Suet, some Mushrooms, Parsley, Chibbol, sweet Herbs, fine Spice, Salt and Pepper: And after the whole has been sweating about a quarter of an hour in a Stew-pan over a slow fire, put it on a Dresser, and mince it with the white of your Turkeys. Boil some crumbs of Bread in Milk, and when thickened and cold, put it in a Mortar with your Stuffing, yolks of Eggs and three whites of Eggs beat up to Snow; have in readiness a little Ragout of Sweetbreads, Cocks-Combs, Mushrooms, Artichoke bottoms cut in slices. Get many pieces of a Calf's Caul, as you have Turkeys to wrap up as followeth. Put in the bottom of a Baking-pan a Caul, and then over it your Turkey, in the body of which you put your Ragout; and having stop the hole with your Stuffing which you put also over and round your Turkey, wrap up the whole in the Cawl, and bake it in

in the Oven: Which being done, serve it hot for first Course, with a Cullis of Ham,

Young Turkeys with Saffron after the Polish way.

TAKE a young Turkey, draw it, truss it and spit it with slices of Bacon and Parsley per round it; then put in a Stewing-pot slices of Onions, and boil them with some Broth. Being done, strain them off, and if they are too thick, put some more Broth to them; and these Onions must be as thick as an Effence of Ham; then put a very little powdered and dry'd Saffron in a Cup, mix it with a little pot Broth, and pour it by degrees into your Cullis, till it begins to have a fine colour, but not too deep: Your Turkeys being taken off, cut off the Wings and the Legs, and put them in your Cullis: Serve them up hot for first Course.

At another time you may take some Parsley Roots cut in slices, boil and mix them with Cullis and the Saffron as before; and instead of roasting your Turkey, you may boil it in a Kettle about a quarter of an Hour, and serve it up hot for a Course, with the Cullis of Parsley Roots over it.

Young Turkeys and Capons (à la Bourgeoise.)

YOUR Turkey being ordered for boiling, put it in a Kettle or earthen Pot with Salt, and a sufficient quantity of water to cover it; when the water boils, put in your Turkey

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Let it not boil too much: Then put some Butter in a Stew-pan or earthen Pot over the fire, with a dust of Flour, some Nutmeg, Pepper, Salt, and Oysters, if you have any: And this Sauce being thickened and relishing, pour it over your Turkey; which, when ready, dish up.

At another time take a little Parsley, with some of the green of a Chibbol, a little Mint and Tarragon, if you have any; or else you may make your Sauce with Parsley only; but if you have any Anchovies, put a couple of them cut small into your Sauce, with half a Lemon peel'd cut in Dice, squeezing thereon the Juice of the other half of the same Lemon; stew the whole together with a bit of Butter, half a Spoonful of fine Flour, a little water, Salt and Pepper: Which being done, dish your Turkey dish'd up, pour this Sauce over it.

At another time, for a change, take some Radishes boil'd in water, squeez'd and cut small, which put on the fire in a Stew-pan with a bit of Butter, a dust of fine Flour, and then a little of the Broth in which your Turkey was boil'd; if it be not thick enough, thicken it with Eggs.

At another time you may boil some Onions with your Turkey, and put these Onions in a Stew-pan, with a bit of Butter, some Salt and Pepper; let it boil again with a little of the Broth in which your Turkey was boil'd: then thicken the same with whole Cullis, which

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which you pour over your Turkey, and serve it for first Course.

A young Turkey with Eels.

LET your Turkey be ordered as before dress'd the *Italian* way: Take several Eels, skin them, cut them in slices six inches long, and lard them with fine Bacon; let them stew a boil in some white Wine. Make a Glorified Veal thus, *viz.* Boil some Veal and Ham in good Broth, till the Veal is enough; then strain this Broth be boil'd by itself to a Glorified, which afterwards put your bits of Eels, and let the whole stew slowly on hot Cinders with a little fire over it. Your Turkey being roasted and dish'd up, place your bits of Eels round it, with an Essence of Ham, and serve it up hot for first Course.

At another time, instead of larding the bits of Eels with fine Bacon, you may lard them with thick fat Bacon, and dress them in a Braise made with slices of Bacon, seasoned with Pepper, Salt, sweet Basil, and slices of Onions, with other slices of Bacon over the Eels, pouring in a couple of Glasses of white Wine. The Eels being done and fried, take them out, and put them in some Essence of Ham: And when your Turkey is roasted, dish them up, and garnish your dish with bits of Eel, with the said Essence mix'd with the juice of a Lemon over: Serve it up for first Course.

Courses of Thrushes, Lapwings, Teals and Turtle Doves.

How to dress young Partridges with Melons.

TAke three Partridges, pick them, draw them, truss them, and blanch them, and lard them with fine Bacon; when they are larded, put them to stew in a Stew-pan, with some slices of Bacon and slices of Melon, a bunch of sweet Herbs, and two small onions; then wet them with Broth: When done, take the Partridges out and keep them warm, and strain their Broth through a sieve; put it again into the Stew-pan, and let it boil to a Glass; then put in your Partridges, cover them and keep them upon hot embers, that they may the easier glaze; then put in other Partridges to the Spit, a couple of Chickens and a Pullet: When your Meat is done, let it stand till it is half cold; then take a Stew-pan, put in some Mushrooms cut into slices, with some Truffles and some Veal Sweetbread, and wet them with a little Gravy and some of Champaign, and put them all together over the fire: When your Sweetbreads are done, thicken it with Veal Gravy and Essence of Melon, and put in a few Cocks-Combs; then serve up the white of your Partridges, Chickens and

and Pullets; cut them in slices, put them in your Ragout, and keep it hot; then take the biggest Melon you can get, make a hole in the middle five inches long and three broad, empty it well to hold your Ragout, then put it to boil in good Broth for a quarter or half an Hour, and keep it stirring now and then. Your Melon being done enough, take it out, drain it well, and wipe it, then put it in a dish, and put your Ragout of Chickens and Partridges with your glaz'd Partridges over it, then serve it up hot.

Fricassee of Thrushes the Moscovite way.

TAKE some Thrushes well pick'd, wash them, and crush the Breast-bone of each, then put them in a Stew-pan with a little red Bacon, a bunch of Herbs, and a couple of small Onions, Mushrooms and Truffles you have any, with some bits of Veal Sweet breads; then put your Stew-pan over a Stove, give your Thrushes some tosses, then wet them with two Glasses of *French Brandy*; do this with a brisk fire, and the Brandy will burn, stir them now and then, and when the Brandy is out, put in a little Gravy and Cullis; let it simmer. When ready, take off the fire, let it be relishing; put in it the juice of a Lemon, then dish them up, and serve them hot for first Course.

Fricasfy of Thrushes with Champaign.

Take Thrushes, and crush the Breast-bone flat, and then put them in a Stew-pan with a little melted Bacon, a bunch of sweet herbs, a couple of Onions, Mushrooms and Truffles, and a few Veal Sweetbreads; put your Stew-pan upon a Stove, and give it some Tosses; then wet them with two Glasses of Champaign, or other white Wine; then put some Gravy and Cullis, and let it simmer: When done, skim the Fat off, let it be of a good taste, put in the Juice of a Lemon, dish them, and serve them up hot.

Thrushes with Juniper Berries.

Our Thrushes being pick'd as above, put them upon Iron Skewers, and wrapt up in slices of Bacon and Paper; tie them to a stick and roast them; put in a Stew-pan a little Gravy and Cullis, a Glas of white Wine and let it be of a good Taste, put in it the Juice of a Lemon; then take a dozen of Juniper Berries blanch'd, put them in your Cullis. When Thrushes being ready, take off the slices of Bacon and Pepper, then put them to simmer a little while in your Cullis; take off the Skum and put them into your dish to serve them up hot for first Course.

Thrushes dress'd Country Fashion.

Take Thrushes, pluck and pick them clean, and truss them, put them upon

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an Iron Skewer, which you tie to the Spit to roast, take a piece of Bacon as big as your two fingers, which you wrap up in a Paper, stick it to the end of a Fork, and set it on the Fire, and let it drop upon your Thrushes when the Bacon drops no longer, fling some Salt and Crumbs of Bread upon your Thrushes and take a few Shalots, cut them small, and put them into a Pan or a Dish, with a little Salt and Pepper, and a little Gravy; but if you have none, a little Water and a little Butter, the Juice of a Lemon or Verjuice; and if you want of either, a little Vinegar: Put your Sauce into your Dish, then put your Thrushes over it, and serve them up hot.

The Thrushes more commonly are served Roast than otherways.

Lapwings the Moscovite way.

TAKE some Lapwings, pluck them and pick them, singe and draw them, cut them in two, put them in a Stew-pan with a little melted Bacon, two small Onions, some Mushrooms and Truffles, and some Sweetbreads of Veal; set them over the Fire and toss them up, and wet them with a couple of Glasses of Brandy; let them boil with brisk Fire, and the Brandy will burn, and serve them now and then when the Brandy is out; wet them with a little Gravy, and let them simmer gently: When they are done take off the Fat, thicken it with your Cornstarch, let it be of a good Taste, dish them up

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the Juice of a Lemon over them, serve them up hot for first Course. You may serve them whole if you think fit.

Lapwings with Champaign.

TAke some Lapwings, pluck them, pick them, singe, draw and truss them, cut them in two, and put them in a Stew-pan with melted Bacon, a Bunch of Herbs, and two small Onions, Mushrooms and Truffles, if you have any, and Veal Sweetbreads; set upon the fire, give it a few tosses, and wet with a couple of Glasses of Champaign, or other Wine; then put in a little Gravy and Sallis, and let it simmer; being done, skim off the Fat, let it be of a good taste, put in it the juice of a Lemon, and put it in your dish; serve it up hot for first Course.

Lapwings dress'd Country Fashion.

TAke some Lapwings, pluck them, pick them, singe, draw and truss them, put them on to an Iron Skewer, and tie them to the handle; then put them to the fire; take a piece of Bacon the thickness of two Inches, and stick it up in a piece of Paper, stick it to the handle of a Fork, and set it on the fire, and let it burn upon your Birds; then strew them with Salt and crumbs of Bread, mince a few more, put them into a Stew-pan or dish, with Salt, Pepper, and a little Gravy; if you have no Gravy, put in some water and a little of the juice of a Lemon or Verjuice, or
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for want of either, Vinegar ; then put your Sauce in the dish wherein you design to serve it, and your Lapwings upon it, and serve it as warm as you can.

Teals with Olives.

TAKE some Teals, pick, singe and draw them, take the Liver and mince it with Parsley, green Onions, fine Herbs, Mushrooms scrap'd Bacon, a bit of Butter mix'd all together ; put it into the Body of your Teal, and blanch them with a little Butter, Parsley and green Onions ; then put them to the Spinage wrap'd up with slices of Bacon and Paper ; take some Olives, and take the Stones out and blanch them ; put them in a Pan with a little Veal Gravy, and Essence of Ham, and let them have a boil. Your Teals being ready, take them off, then put them in the Dish with your Ragout of Olives over them, and serve them up hot.

Teals with Shalots.

TAKE some Teals and dress them as before mentioned, take Shalots, mince them very small, put them in a Stew-pan with a little Gravy and Cullis, Salt and Pepper ; let them just boil : Your Teals being ready, put them in the dish, and your Shalot Sauce over them with a little juice of an Orange, and serve it up hot for first Course.

Teals with the juice of Orange.

DRESS your Teals as before, take a couple of Oranges, and cut some Zests off them, add

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a little Cullis, Ham, a little Gravy, and a little Pepper; heat it, and squeeze in it the juice of your Oranges, and let it be relishing. Your Teals being ready, take them off, put them into the dish with the Sauce over them: Serve them up hot for first Course.

Teals with Truffles.

TAKE some Teals, pick them, singe and draw them, mince the Liver with scrap'd Bacon, a bit of Butter, Truffles, Parsley, sweet Herbs, green Onions, Pepper and Salt mix'd all together, and put it into the Body of your Teals; blanch them in a Stew-pan with a bit of Butter, Parsley and green Onions. This done, put them to the Spit wrapt up in slices of Bacon and Paper; take some Truffles and pare them, wash them well, cut them in slices, put them in a Stew-pan, with some Gravy and Cullis, half a Glass of Champaign or white Wine, let them be a doing gently; when boil'd, put in the juice of a Lemon; your Teals being done, draw them off the Spit, take off the slices of Bacon, dish them up with your Ragout over them: Serve them up hot for first Course.

Teals with Oysters.

DRESS your Teals as before, except your putting Truffles in their Bodies, put them to the Spit with slices of Bacon wrapt up in Paper; blanch some Oysters, and take out the hard, put Gravy and Cullis and Essence into

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a Stew-pan, and let it be relishing; then put your Oysters in it, and mind that it don't boil. Your Teals being done, take off the Bacon, and put them into a dish, with your Oyster Ragout over them: Serve them up hot.

Another way to dress Teals with Oysters.

TAKE some Teals, pick, finge and draw them; mince the Liver with Parsley, green Onions and scraped Bacon, a lump of Butter, Pepper and Salt; let your Oysters be well blanch'd, put them all together into the Bodies of your Teals, and put them on the Spit wrap'd up in slices of Bacon and Paper: take some Oysters, blanch them in their own Liquor, which you strain off; put in a Stew-pan some of their Liquor, a good lump of Butter, Salt, Pepper, Nutmeg, a dust of Flour, and a dash of Vinegar; then put your Sauce over to thicken it; put in your Oysters, let it be relishing, take out your Teals and dish them up, and pour your Oyster Ragout over them and serve them up hot for first Course.

At another time, you may put some blanch'd Parsley minced with Lemons cut in Dice, and a minced Anchove.

Teals with Spanish Cardoons.

TAKE Teals, pick, finge and draw them; mince the Liver with Parsley, green Onions, scrap'd Bacon, Butter, Pepper, Salt, sweet Herbs and fine Spices, and fill up the Bodies of your Teals, and tie both ends and Blanch them

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them; then put them to roast, wrap'd up in slices of Bacon and Paper; have some *Spanish Cardoons* ready done, draw them out of their Braise, clean them well, and put them into a Pan with some gravy and Essence; let them have a boil, and skim the fat off, and put in the juice of an Orange and of a Lemon. Your Teals being ready, take off the Bacon and Paper, and put them into your dish with your Ragout of Cardoons over them, and serve them up hot for first Course.

Teals (à la Braise.)

TAke some Teals, pick, singe, draw and truss them as for boiling, and lard them with thick Bacon; do them in a little Braise: When done, make your minced Sauce with a few Mushrooms, Truffles, green Onions, Capers and Anchovies, and a dust of Flour; wet them with Gravy: When your Teals are done, take them out to drain, and dish them up with your minced Sauce over them, and serve them up hot for first Course.

At another time you may make your Ragout with Sweetbreads or Mushrooms, or a Ragout of Cucumbers or Celery.

Turtle Doves (à la d'Huxelles.)

TAke some Turtle Doves, pick, singe and draw them, take a Stew-pan, line the bottom with thin slices of Veal and Ham, an onion cut in slices, and take as many Crayfish as Turtle Doves; cut off the small Claws;

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put

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put your Turtle Doves in the Pan, and between every Dove a Cray-fish; then mince Parsley, green Onions, scrap'd Bacon, a few Pullets or Chicken Livers, Mushrooms, Truffles, Salt, Pepper, fine Herbs and fine Spices; mix them all together, put them in the bodies of the Doves, and season them with Salt, Pepper, sweet Basil, Bay leaves, a glass of white Wine; then cover every Turtle Dove with a thin slice of Ham, and a slice of Veal at the top of it; cover it well, and put it to stew fire under and over: And when they are done, take your Doves and Cray-fish out, and put into your Pan half a Spoonful of Essence of Ham, some Gravy and Cullis, stew it a Minute, and take the Fat off, strain it through a silk Sieve, put in the juice of a Lemon, and dish up your Doves, and between every Dove a Cray-fish with your Cullis over it: Then serve them hot for first Course.

Doves with Champaign.

TAKE some Turtle Doves dress'd as before, only with this Difference, that you must wet them with two Glasses of Champaign, with a few slices of Lemon: when they are done, take them out and keep them hot, and put in your pan where they have been a doing, half a Spoonful of Gravy, Essence and Cullis, with two Glasses of Champaign, and a crumb of Garlick; let it boil, and be well thickened, and of a good Taste; then strain it through a silk Sieve, and put your Doves into a dish; then

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put your Sauce over them, and serve them up hot for first Course.

Turtle Doves the Italian way.

TAke some Turtle Doves, draw them and truss them; take a few Fowls Livers, a few green Onions and scraped Bacon, all well minced, put it into the bodies of the Turtles; put into a small Stew-pan a few slices of Ham, Veal and Onions, then lay your Turtles over this belly downwards, and season them as before; put in a few slices of Lemon, a few cloves of Garlick, and a little Oil, cover it with fire under and over: Your Doves being done, take them out, and put into the Pan a little Gravy and Essence of Ham, with a Glas of Champaign; boil it till all the Oil is wasted, and skim it well; then strain it through a silk Strainer, and dish them up with your Sauce over them, and serve up for first Course.

Turtle Doves (au Gratin.)

TAke Turtle Doves, pick, singe and draw them, then take a Stew-pan, line the bottom with slices of Bacon, Veal and Ham; put your Doves over them, take the Livers out, and mince them with a little scrap'd Bacon, Parsley, green Onions, Salt, Pepper, fine Spice and sweet Herbs, and fill up the bodies of the Doves; observe to slit them at the back, season them with Salt, Pepper, sweet Basil and Onions; cover them top and bottom

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alike;

alike; let them stew fire under and over. Take Partridges Livers, if you have any, or of any other Fowls; mince them well, and put them in the dish in which you design to serve them in, with a little Cullis mix'd well all together; set your dish over a Stove, take your Doves off the fire, and take them out to drain, then dish them up; let them stick to the dish; then put some Cullis of Ham over them, and serve them up hot for first Course.

Turtle Doves with Fennel.

TAKE Turtle Doves, pick and draw them, mince the Livers with scraped Bacon, Parsley, green Onions, Mushrooms, a pinch of Fennel, a bit of Butter, Salt and Pepper; all being well minced, put it into the Doves Bodies, and blanch them in a Stew-pan with a little Butter; then put them to roast, wrap'd up in slices of Bacon and Paper; after which take a Stew-pan, put in a little Fennel, and let it boil a moment, that the Gravy may take the taste of the Fennel. Your Doves being roasted, take them off, and also the Bacon; dish them up, and put the Sauce over them, and serve them up hot for first Course, with a little green Fennel in the middle.

Turtle Doves with Bay Leaves.

TAKE Turtle Doves, pick, singe and draw them, then lay in the bottom of the pan slices of Veal and Bacon; put in your Turtle Doves, season them with sweet Herbs,

Bay

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Bay leaves, Parsley and Onions cut in slices; cover them top and Bottom alike, and stew them with fire under and over; take about half a dozen of green Bay Leaves, and blanch them in hot boiling Water, then take some Essence of Ham, put it into a Stew-pan with your Bay Leaves: Your Doves being done, drain them, and dish them up with your Culis, the Bay Leaves, and the juice of Lemons over them, and serve them up hot for first Course.

At another time you may roast them wrap'd up in Bacon with the same Sauce.

Of

Of Woodcocks, Snipes, Geese and Larks.

Woodcocks with Wine, first Course.

TAKE Woodcocks, cut them in four but keep the inside to thicken the Sauce; then put your Woodcocks into a Stew-pan with some Truffles cut in slices some Veal Sweetbreads, Mushrooms, fry together, and moisten them with good Beef Gravy; season them with Salt, Pepper, and green Onions, and put in two Glasses of Wine make them boil well, and when they are done, mix the inside with your Sauce, or make use of your Woodcocks Cullis, or any other good Cullis; you may also put a Spoonful of Essence of Ham, and take off the Fat; put your Woodcocks in the dish, and the Ragout over them, with the juice of an Orange, and serve it up hot.

Salmi of Woodcocks with Wine.

ROAST some Woodcocks; and when they are half roasted, cut them to pieces, and put them into a Stew-pan, with as much Wine as is required for the Woodcocks you take; put in some Truffles, if you have any, and some minced Mushrooms, a few Anchovies and Capers, and put them a doing; thicken

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your Sauce with a Cullis, and put your Woodcocks over a fire without boiling; and before you serve them up, skim off the fat, and squeeze the juice of an Orange over them, and serve them up hot.

Snipes (in Surtout.)

YOU must have a minced Meat ready done, of which you must make a border in the Dish your Surtout is to be served in. Your Snipes being roasted, make a Salmi, which must be cool, before you put it into the dish; after which, cover them with the remainder of your Stuffing, which you colour with Eggs, and strew over them crumbs of Bread; put them into the Oven to get a good Colour, and serve it up hot.

Woodcocks with Olives.

TAKE some Woodcocks, pick them nicely, truss and cover them with slices of Bacon, put them upon a Skewer, and fasten it in a Spit, and lay them to roast: Take some Olives, and pick out the stones, and blanch them; being blanch'd, put them into a Stew-pan, with a Spoonful of good Oil, and pass them a moment over the fire, and wet them with a Savvy and Cullis; take care to clear away the Fat, till all the Oil is consumed. Your Woodcocks being done, take them off, and dress them in the dish; observe that your Ragout of Olives is of a good taste; put it upon your Woodcocks, and serve them up hot for first course.

Other

Other Woodcocks with Oysters.

TAKE some Woodcocks, and pick them clean, draw them, take the Guts, mince them with Parsley, green Onions, fine Herbs, fine Spice, Mushrooms, if you have any Truffles, and scraped Bacon; put in a dozen of Oysters, pass them all a Moment upon the fire, and put them in the bodies of your Woodcocks, and stop them well, that they may not get out; wrap them up in slices of Bacon, and put them upon a Skewer, and roast it on a Spit to roast: Take some Oysters and blanch them, taking care that they don't boil, take out the Hards, and put them into a Stew-pan with a little Cullis, and Essence of Ham. Your Woodcocks being done, take them out and dress them in the dish; heat your Oysters and put them upon your Woodcocks, and serve them up hot for first Course.

You may serve your Woodcocks the same as your Snipes, and at another time you may dress your Oysters with a white Sauce thus: Take a Stew-pan, and put in it a good Piece of Butter, a little Parsley blanch'd and cut small, some Nutmeg, beat Pepper, half a Lemon cut in Dice, and a minced Anchovy; then put in your Oysters, and put them upon the fire to thicken your Sauce; let your Sauce be of a good taste, and put it upon your Woodcocks or Snipes, or any other Fowls which you think proper.

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How to make green Geese with green Pease.

TAke a couple of green Geese, and scald them; being scalded and well pick'd, draw them; don't cut off the hole of the back side, then put them into fresh water, and blanch and squeeze half a dozen heads of Lettice; being blanch'd, put them in fresh water and squeeze them well, then cut them in pieces. Take a Stew-pan, and put in it a good piece of Butter, some green Onions, and minced Parsley, some Mushrooms also minced, if you have any; put your Stew-pan over the fire, and give it some tosses; then put in your Lettices, and season them with Salt, Pepper, sweet Herbs, and fine Spices; give them some tosses upon the fire: Take your Geese out of the water, and put your Lettice in the bodies of them; then take a Stew-pan, and put in it some slices of Bacon, slices of Onions, and of Veal, put in your green Geese, and season them with Salt, Pepper, sweet Basil, Thyme, Bay leaves, and Cloves; cover them top and bottom alike; wet them with a spoonful of broth or water; then cover your Stew-pan, and put them to stew gently fire under and over: After which you take a pound of fillet of Veal, and cut it in slices, put them into a stew-pan with slices of Ham, Onions, some slices of Carrots; put them to sweat upon the Stove; when brown, wet them with broth. Take a Stew-pan, put in a piece of Butter, some Parsley, and a Quart of Pease,

put them over the fire, and take care to turn them now and then; being done, pound them and put them into the Stew-pan where your Veal is; observe that your Cullis is of a good taste and thick enough; then pass it through a Strainer, and put it again into a Stew-pan: take a pint of small Pease, and put them to boil: Being done, put them into your strained pease; your green Geese being done, take them out to drain, dish them up, and put your Pease over them, and serve up hot for a first Course.

At another time you may dress your green Geese the same way, only putting a Ragout of green Pease over them.

How to make green Geese with Chestnuts and Sausages.

TAKE a Goose, cut off the Wings, singe it and pick it clean, draw it; then take some Chestnuts and pare them, and put them to do in the hot Cinders; pare them again: being done, take the Liver of your Goose, take away the Gall, and mince it with a piece of Bacon season'd with Salt, Pepper, sweet Herbs, fine Spice, Mushrooms and Truffles if you have any, and a good lump of Butter: then put this stuffing into a Stew-pan with your Chestnuts, mix all well together, and put it in the body of your Goose, with some small Sausages; put your Goose to the Spit and roast it; then take more Chestnuts and pare them, and put them to do in the hot Cinders.

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Cinders, or under the Cover of a baking Pan; being done, pare them again, and do them in a stew-pan; then take off the Broth, and put some good Cullis: Your Goose being done, take it out and dish it up with your Ragout of Cheshnuts over it, and serve it up hot for a first Course.

First Course of a Goose the Gascoign way.

Take a Goose, and take off the Wings, singe it, pick it clean, and draw it; take the Liver, and take off the Gall, and mince it with a piece of Bacon, and season it with Salt, Pepper, sweet Herbs, fine Spice, Mushrooms and Truffles, if you have any, a good lump of Butter, and a Clove of Garlick for those that like it; stir it well with your Knife, and put it in the body of your Goose, truss your rump into the back side, for fear your stuffing should come out; then put it to roast, and take it; being done, strew it with crumbs of bread, then pick some Shalots, mince them, and put them into a Stew-pan with a little Navy, some Salt, beaten Pepper, and a couple of Racomboles, a little Cullis if you have any, and the juice of an Orange; heat all these a moment, and put it in the Dish wherein you will serve your Goose: Take your Goose off, put it in the dish, and serve it up hot for first course.

Course

Course of Legs of Geese.

THese sorts of Legs of Geese commonly come from *Gascoigne*, this is the way to dress them to serve them; Take your Legs of Geese out of the Barrel, and put them into a Stew-pan to melt the Fat, then put them upon the Grid-Iron; being broil'd, serve them with a Remoulade; you will find the manner of making a Remoulade in the Chapter of Cullis.

Another way.

YOUR Legs of Geese being done in a Braiser take them out to drain, strew them with crumbs of Bread, broil them, and serve them up with a hot Remoulade, or Gravy and Shalot.

Another way.

TAKE your Geese Legs, and dress them in a Stew-pan with melted Bacon; then take them out, and keep them hot; put into the Stew-pan some Onions cut into Dice, and let them have a good Colour, then drain off the Fat, and salt and pepper them; dish up your Legs with your Onions over them; then put into the Pan a little Gravy and Vinegar which you must heat a Moment, and pour over your Onions, and serve it up hot.

Larks in Ragout.

HAVING drawn your Larks, fry them in Bacon, with an Onion stuck with Cloves

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with Truffles, Mushrooms, fat Livers, and stew them with a dust of Flour; if you have no Cullis, wet them with a good Beef Gravy, or Veal; let it boil to a strong Sauce, mix together with it an Egg, a little Cream, and a little minced Parsley, which put into the Stew-pan, giving it some tosses to thicken it more; take off the Fat now and then; serve it up hot with the Juice of a Lemon.

Larks in Paper-Cases.

TAke some Larks, and pick them well, then put them into a Stew-pan with Butter, some Veal Sweetbreads, Mushrooms, green Onions and Parsley minced, season'd with sweet Herbs, fine Spice, Salt and Pepper; toss them up, and make a round Paper-Case, according to the bigness of your Dish; if you have a little Stuffing, put it in the bottom of your Case, place in it your Larks, and cover them with slices of Bacon, and put into the Oven, or under the Cover of a Baking-pan; being done, take out your Case, and take off the Fat, then dish it up, and moisten with Gravy and Cullis; put in the juice of Lemon, and serve it up hot.

Larks with Sage.

TAke some Larks, and pick them very clean, draw them, take a little piece of Bacon, a little piece of Ham boil'd, the white of a Fowl and Sage; mince these all together, and put them into the bodies of your Larks;

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take as many slices of Bacon as you have Larks; put a little of the same Stuffing over your Bacon with your Larks over them: They being wrap'd up in the said slices, place them in a Baking-pan, and put them in the Oven, or under a Cover: being done, dish them up with Gravy.

At another time you need not draw them.

Larks (in Gratin) coloured with Parmesan.

TAKE some Larks well pick'd, sing'd and truss'd, put them into a Stew-pan, with some bits of Veal Sweetbread, half a Glass of Champaign, a little Gravy and Collis: make them simmer a little while; then take the Dish you will serve them in, and put in the bottom of it some scrap'd Parmesan; then place your Larks in it, and some bits of Veal Sweetbread, with their Sauce over them, and strew them with Parmesan, and let them get a colour in the oven; when done, take them out, and put the juice of an Orange over them and serve them up. You may dress Pigeons, Chickens, Partridges, Thrushes, Snipes and Quails in the same manner.

Of first Courses with Partridges.

Young Partridges, à la saint Cloud, when they are in Season.

GET some young Partridges, pick them very clean, draw them, and keep their Livers, throwing their Gall away; after which, mix together some scrap'd Bacon, a bit of Butter, some sweet Herbs, some Spice, Salt and Pepper, and put the whole in the inside of your Partridges, with a bit of Cinnamon in each; then spit them tied on a Skewer, and wrapt up with slices of Bacon, and some Sheets of Paper. This being done, take a little Stewing-pan, and put in it a piece of Veal about the bigness of your Fist, cut in small bits, with some slices of Ham: broil the whole over the fire, and let it stick a little to the Pan, then moisten it with some White and Gravy, a little Spoonful of your Consommé, a Glass of Champaign, some slices of Lemon, a sprig of sweet Basil, some Thyme, a Clove of Garlick, and some Cloves; let your Consommé be thoroughly done, and take its Fat off: When it is as it should be, take the Livers of your Partridges, and pound them in a Mortar, in which put a drop of Broth,

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to get all your Livers out, and put them in your Cullis, and strain it through a Sieve taking out first with a Ladle the Meat of your Cullis: Let this little Sauce be relishing. Your Partridges being done, take them out and take your Bacon and Paper away; after which lay them in their Dish, having first taken out the Cinnamon put in them; then put your Cullis on the top of them, and serve them hot for a first Course.

Young Partridges cut into bits, and dress'd with good Butter.

TAKE some young Partridges, pick and draw them, put some Butter in the inside of them, and let them be roasted, having first wrap'd them up in slices of Bacon, and some Sheets of Paper; when they are roasted, let them stew in a Stewing-pan, with half a quartern of Butter, a little Essence of Ham, a little pounded Pepper, a little Nutmeg, and the juice of a Lemon: Your Partridges being done enough, take them out, and cut their Wings off, leaving no Bones in them; then put them in your Sauce, and if you please, you may also, after the same manner, put therein their Legs and Breasts, according to your Master's liking; some are for the Wings only; but either way, let your Dish be relishing, and serve it hot for a first Course.

Young Partridges with a Spanish Sauce.

TAke some young Partridges, pick and draw them very clean, taking care not to cut the holes of their back file; get some scraped Bacon, Parsley, Chibbol, Salt, Pepper, sweet Herbs, all Spice and Mushrooms; and having minced the whole together, put it in the inside of your Partridges, stopping their Hole with their Rump, and set them to roast tied with a Skewer on the Spit, and wrap'd up with slices of Bacon, and some Sheets of Paper: Then get a Stewing-pan, put in it some good Oil, an Onion cut in Slices, some Parsley, a small Carrot cut into little bits; which being a little stewed moisten them with some good Gravy, with some good Essence of Ham, and half a Lemon cut into slices, after its skin is taken off; some Mushrooms, three or four cloves of Garlick, a little sweet Basil, and a good Glass of Champaign; then take off the Fat of your Cullis, which being done, take the Livers of your Partridges, having first taken away their Gall, and pound them in a Mortar, and being well pounded, put a little Gravy, to take out the Livers the better; then take the Onions out of your Cullis, and put your pounded Livers therein; after which strain it through a Sieve; and your young Partridges being roasted, take them off the Spit; and the slices of Bacon with the Paper being taken away, lay them into their Dish,

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with the *Spanish* Sauce over them, and serve them hot for a first Course.

Young Partridges with Olives.

TAKE of your Partridges the Number you think proper, according to the bigness of your Dish, pick them well, draw them clean but don't cut their hole in the backside, take away their Gall, and mince them with some Parsley, Chibbol, Mushrooms, sweet Herbs, all Spice, Salt, Pepper, scraped Bacon, with a bit of Butter; put the whole in the inside of your Partridge, putting the Rump in the hole of their backside; do not take off their Feet, and let them take a fry in the Stew-pan with a bit of Butter, some Sprigs of Parsley and Chibbol, with some Salt; after which spit them wrap'd up in slices of Bacon, and some sheets of Paper; then get some Olives and having taken their Stones away, blanch them in boiling water; then put them in the Stew-pan with a Cullis, some Essence of Ham and some Gravy; let them boil, and take off the Fat; let the whole be pretty relishing. Your young Partridges being done, take them off, and the slices of Bacon with the Paper being taken off, lay them in their Dish with your Olives over them, and serve it hot for a first Course.

Roasted young Partridges with Oysters.

TAKE some young Partridges, pick them and draw them, but don't cut the back

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side hole of them; mince their Livers, and having got some Oysters, blanch them, and take out the hard; after which put them in a Stew-pan, with a bit of Butter, the minced Livers, some Parsley, Chibbol, Salt, Pepper, sweet Herbs and all Spice; then give it two or three tosses, and stuff your young Partridges with it; after which, put each Rump into its hole, and let your Partridges fry a little as the others before, and put them on the Spit, wrap'd up in slices of Bacon and Paper; then get some more Oysters blanched as the others, put them in a Stew-pan, with half a Spoonful of good Essence of Ham, and a little of your Cullis; which having boil'd as much as is necessary, to shorten it at pleasure, put the juice of a Lemon therein. Your young Partridges being done, draw them off, taking off the Bacon and Paper; after which, lay them in their Dish with your Ragout of Oysters over them, and serve them up hot for a first Course.

Roasted young Partridges with Oysters after the Dutch fashion.

TAke young Partridges, and prepare them as those mentioned before, the only difference being in their Ragout of Oysters, because the others are yellowish, and these are not only whitish, but are also dressed differently: Take some Oysters and get them blanch'd, take off their Beards and the hard, then put in a Stew-pan a bit of good Butter, half a Spoonful of fine Flour, the juice of a Lemon,

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some Salt, Pepper, Nutmeg and a little Water. Thicken your Sauce, and when you find it pretty relishing, put your Oysters in it. Your young Partridges being done, take them out and their Bacon and Paper being taken away, lay them in their Dish, and your Ragout of Oysters on the top of them; then serve them hot for a first Course.

Another time you may, instead of this Ragout, make use of some minced Parsley, with a little of the Liquor of your Oysters, and an Anchovy minced.

Young Partridges with Oysters, after the Italian fashion, with a white Sauce.

TAKE some young Partridges, and prepare them as before, mince their Livers, half a dozen of Oysters for each Partridge is enough which being blanch'd, must be put in a Stew-pan with the minced Meat and a bit of Butter, some Parsley, Chibbol, Salt, Pepper, sweet Herbs, and all Spice; let the whole be kept a Minute on the fire, and then put it in your young Partridges; after which you must let them fry a little in the Stew-pan with some Oyl, Chibbol, Parsley, sweet Basil, and Lemon juice; then put them on the Spit, wrap up as the others before mentioned. After this take some Oysters, and whiten them in their own Liquor, then pick them, and get a Stew-pan, in which put four raw Yolks of Eggs, half a Lemon cut like small Dices, a little pounded Pepper, a little Nutmeg, a little

Parsley

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Parley minced, a Rocambole, and a minced Anchove, with a little Oil, a small Glass full of Champaign, or other white Wine, a bit of Butter, and a little Essence of Ham: Then put your Sauce on the fire, and thicken the same, taking care that it does not turn to Oil; put your Oysters in it, and see that your Sauce be as relishing as is requisite. Your young Partridges being done, take them off; and having taken away their Bacon and Paper, lay them in their Dish, and put over them your Ragout of Oysters; after which, serve them hot for a first Course.

Young Partridges with Oysters after the Italian way.

TAke some young Partridges, and order them as the others before; the only difference being in the Sauce: Here is the manner of making it; put in a Stew-pan a Spoonful of Gravy, half a Spoonful of Cullis, and as much of Essence of Ham, two Glasses of Champaign, some Chibbol, Onions cut in slices, Lemon, Cellery, a clove of Garlick, half a Spoonful of Oil, and a little of Coriander Seed. Put your Stew-pan on the fire, and let it boil till your Cullis is done to your satisfaction, and take all its Fat away; let it be relishing: Then strain it through a silk sieve, after which put your Oysters in it: And then your young Partridges being done, take them off, then take away their Bacon and Paper; after which, lay them handsomely in

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in their Dish, with your Ragout of Oysters over them, and serve them hot for a Courtse.

Young Partridges with Mangoes.

TAKE some young Partridges, which you must pick and draw very clean; take their Livers, and, having taken away their Gall, mince with them some Parsley, Chibbol, scraped Bacon, a bit of Butter, some Salt, Pepper, sweet Herbs, and all Spice, and put the whole in the inside of your young Partridges; then fry them a little in a Stew-pan with some Butter, Parsley and Chibbol; when being done spit them, wrapt up as often before: Take some Mangoes, and cut them in long and thin slices, after which, wash them in boiling water: This being done, put them in a Stew-pan with a little Collis, a little Essence of Ham, and a little Gravy, and after a Moment's boiling, take their Fat away. Then your young Partridges being done, take them off the Spit, and take off also their Bacon and Paper, and lay them in their Dish with your Ragout of Mangoes on the top of them, which you'll serve hot for a Courtse.

Young Partridges with green Truffles.

TAKE some young Partridges, and having sing'd them before the fire, let them be pick'd and drawn very clean, mince their Livers with some scrap'd Bacon, Parsley, Chibbol, some Truffles, Salt, Pepper, sweet Herbs,

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all Spice, and a bit of Butter : The whole being minced together, put it in the inside of your young Partridges; and having stopped both ends, give them a little fry, as the others before mentioned; then spit them, wrapped up as before directed. After this, take some Truffles, and having peel'd them, put them in a Stew-pan with a little Broth, and let them stew slowly. When they are done, thicken them with some of your usual Collis, or some Essence of Ham, and put therein the juice of a Lemon: Your young Partridges being done, take them, as often said, and lay them in their Dish, with your Ragout of Truffles on the top of them, which serve hot for a Course.

Young Partridges with Truffles after the Italian Fashion.

TAKE some young Partridges, and order them as before; all the difference is, that the others were roasted, and these are to be stewed. Take a Stew-pan, and place therein some slices of Veal, Ham and Onions, and then put your young Partridges therein: After which, get the Quantity of Truffles you think proper, and having peel'd and wash'd them, put them in a Stew-pan with the rest; the whole to be seasoned with Salt, Pepper, sweet Herbs, two or three cloves of Garlick, a Lemon cut in slices, a Spoonful of Oil, and a Glass of Champaign: After which cover them with some slices
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of Bacon and Veal, and then let your young Partridges stew with fire under and over; but you must take care they be not too much done to be well, they must be firm. When your young Partridges are enough, take them out, and keep them hot; then put into the Stew-pan they were stewed in half a Spoonful of Gravy, and take off all the Fat; after which strain it through a silk Sieve, and put the Truffles in the Sauce again. Being ready to serve up, dish up your Partridges with your Truffles round them, and your Sauce over it, and serve them hot for a first Course: These young Partridges so dressed are very nice.

Young Partridges after the Moscovite Fashion.

TAKE some young Partridges, which being singed, picked and drawr, you must cut them after the manner of a Fricassee of Chickens; don't put them in water, but in a Stew-pan, with a little melted Bacon, and put them on a brisk fire; where, after having taken two or three turns of the Pan, wet them with a good Glass full of Brandy, and let them keep on the fire till it goes out of itself; at which time put in your Pan some Mushrooms and Truffles, with some good Gravy and Cullis, and then put them on a moderate fire; mind to take all the Fat away, and being ready to serve, put therein a bit of fresh Butter, with the juice of a Lemon, and being in their Dish, serve them up hot for a first Course.

Partridges

Partridges in a Baking-Pan.

TAKE some Partridges, which after their being pick'd, drawn and truss'd for boiling, singe them on burning Coals, and lard them with fat Bacon: Take some Bacon, and cut it in slices the bigness of half of your little Finger; after which season them with Salt, Pepper, sweet Herbs, and all Spice; then with a wooden Larder lard your Partridges: Being larded, tie them with Packthread, and put them to stew in a Baking-pan after the following manner. Take a Baking-pan, or a Kettle, and put therein some slices of Bacon and Beef; after which you must likewise put your Partridges in it, seasoning them with Salt, Pepper, sweet Basil, Thyme, Bay Leaves and Onions, and having cover'd them with other slices of Bacon and Beef, moistening them with a Spoonful of Broth, let them stew gently, fire under and over: When they are done, you may serve them up with a Sauce of minced Meat, or with a Ragout of Sweetbreads, or with some *Spanish* Cardoons, and serve this Dish hot for a first Course.

Partridges with Cabbage.

TAKE some Partridges, and prepare them as the preceding ones; then get some Cabbages and blanch them; after which, tie them with Packthread in little Parcels, and then put them to stew with your Partridges in a Baking-pan, with the same Ingredients as the others

others before mentioned. When they are done take them out with your Cabbage, and drain them a little; then lay them in their Dish placing a parcel of Cabbage between each Partridge, and a good Cullis on the top, which serve up hot for a first Course.

Partridges with Beef.

TAKE some Partridges, and having pick'd and truss'd them for boiling, get some very thin slices of Beef, but large enough to cover your Partridges round; and then lard them with fat Bacon and Ham, and put them to stew in a Baking-pan, with the usual ingredients before mentioned: Then take them out and drain them; after which, lay them in their Dish, and putting over them an Essence of Ham, serve them up hot for a first Course.

Young Partridges (à la Reine.)

TAKE some young Partridges, and let them be sing'd, pick'd and drawn; then take off the Flesh of their Breasts, without tearing the skins thereof, and take the whites of some Chickens, which take and mince together with the Breasts of young Partridges, a bit of Bacon, a bit of Calf's Udder, some Parsley Chibbol, sweet Herbs, all Spice, Salt, Pepper and the Yolk of an Egg, to fill up the breasts of your young Partridges; and if you have any of the Stuffing left, put it in the inside of some of your young Partridges: Then spit them

wrapping

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wrapping them up with slices of Bacon and Paper. When your young Partridges are well done, take them off the Spit, as also their Bacon and Paper, and lay them in their Dish, putting over them a Cullis call'd (*a la Reine*) the best of which is thus made. Take a Stew-pan, and put in it three quarters of a pound of a fillet of Veal cut into Dice, a slice of Ham, an Onion and a Parsnip cut in bits: Then put your Stew-pan over a Stove, and moisten it immediately with some Broth; you must get the whites of some Fowls or Chickens, and pound them well in a Mortar, and when your Meat is done, take it out of the Stew-pan, and put therein a crumb of wheat Bread to soak; take care that your Broth does not colour: Then put in it your pounded whites of Fowls strained through a Sieve. This Cullis serves for all sorts of Meat and Fowls: Let your Cullis be relishing and white, and serve your young Partridges up hot for a first Course.

Young Partridges (with Achia.)

Take some young Partridges, and order them as before, then spit them with Bacon and Paper as often said already; after which, take some Achia, and having cut it in slices, blanch it in boiling Water: This being done, put it in a Stew-pan, with a little Essence of Ham, a little of your usual Cullis, and a little Gravy; let the whole stew a little together. When your Partridges are done, take them off, as also their Bacon and Paper, and lay

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lay them in their Dish with your Ragout of Achia, having first taken care to make it relishing, and serve them up hot for a first Course.

Young Partridges with sweet Herbs.

YOU must get such young Partridges as have a little Flavour; and having pick'd and drawn them, you must take away the Gall, which you'll mince with some scraped Bacon, Parsley, Chibbol, Salt, Pepper, sweet Herbs, all Spice, a bit of Butter, and some Mushrooms. The whole being well mix'd together, put it in the inside of your young Partridges; and having stopp'd both ends, let them take a fry in the Stew-pan; then fry them, and wrap them up in slices of Bacon and Paper; and when they are done, take them off, as also the Bacon and Paper: Then lay them in their Dish, putting over them an absence of Ham, and serve them up hot for a first Course.

Young Partridges with Cray-fish.

TAKE some young Partridges, and having pick'd and drawn them, you must let the backside remain whole; then take off the Gills from their Livers, and mince them with some scraped Bacon, a bit of Butter, some Parsley, Chibbol, Mushrooms, all Spice, Salt and Pepper: The whole being minced together, put it in the inside of your Partridges, and let each rump stop its hole: Then let them

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fry in a Pan with a bit of Butter, and some Sprigs of Parsley and Chibbol. After which spit them, wrap'd up as the others before; then take a dozen of Cray-fish of a midling size, and get them dressed: When they are done, having taken away the small Claws, and pick'd their Tails, put them in a Stew-pan with a little Essence and Gravy; and so let them soak a while to get a good Relish. Your young Partridges being done, take them off, and take off the Bacon and Paper, and lay them in their Dish with the Cray-fish round them, and the Essence over them, after which, serve them up hot for a first course.

At another time you may make use of a Cullis of Cray-fish. Here followeth the manner to make it. Take some small Cray-fish and wash them well, let them be dress'd with some Parsley, Chibbol, Salt, Pepper, and a little water; put them on the fire, and as soon as the water boils over, they are enough; then pick them, and let their scales be pounded, and put in a Pan a piece of fillet of Veal cut in bits, with some pieces of Ham, some Onions and Carrots cut in bits: Put your Stew-pan on the fire, and as soon as your Cullis sticks a little to the Pan, soften it with Broth, and put in it crumbs of white Bread, with one or two slices of Lemon; taste your Cullis, let it be relishing; then put in it your pounded Cray-fish scales, and strain them through a sieve: You may
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make use of this Cullis for all sorts of Meats as well as for Partridges. When your middle Cray fish have taken a relish, put them in your Cullis, and serve them up hot.

At another time, put the Tails of your Cray-fish in a Stew-pan with Gravy, Cullis and Salt, to make them relishing; then put them in your Cullis of Cray-fish, and afterwards put both the Cullis and the Tails of Cray-fish over your young Partridges, and serve them up hot.

Young Partridges dressed like larded Collops.

TAKE some young Partridges, and after having pick'd, drawn and trussed them in boiling, break and flatten their Bones, singe them, and lard them with some middle Bacon; being larded, put them in a Stew-pan to stew with some slices of Veal and Ham, some Onions and Cloves. Your young Partridges being done, take them out, and strain their Broth through a Sieve, taking off the Fat; after which put it on the fire again, and let it boil to a Jelly, taking care it does not take too much colour; then put your young Partridges in the Jelly with the Bacon, after which put your Jelly on hot Charcoals, that it may the more easily turn to a Jelly; being ready to serve, put your Essence into your Dish, and your young Partridges on the top of it; and if they are not glazed enough, let them be put for a moment over the Stove, and let them boil with a brisk fire.

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ill they are done; you may take out your Jelly, and put it under your young Partridges; which being taken out, put therein half a Spoonful of Flour, stirring it with a Spoon, and moistening it with a little Broth, a little Essence, and a little Lemon Juice; take the Fat, and put it in your Dish, with your young Partridges on the top, which you may serve up hot for a Course.

Young Partridges in the shape of Granadoes.

TAKE some young Partridges, and being pick'd, slit them on the back, take out all the Bones, and also part of their Flesh, which you are to cut in little bits like Dice, as also some Sweetbreads, green Truffles, Mushrooms and Ham, the whole seasoned with Salt, Pepper, sweet Herbs, all Spice, and some scraped Bacon; being put a little on the fire, take care to make it relishing, and put in the juice of a Lemon; with this you must fill the inside of your young Partridges, which must afterwards be sewed up, and made plump and round as a Bowl; then singe and lard them with midling Bacon, which being done, dress them as those before; and when they are ready, dish them up likewise as the other, and serve them up hot for a first Course.

Young Partridges after the Spanish fashion.

TAKE some young Partridges, and when you have sing'd, pick'd and drawn them, you must mince some of their Livers with a Bit of

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Butter,

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Butter, some scraped Bacon, some Mushrooms green Truffles, if you have any, Parsley, Chibbol, Salt, Pepper, sweet Herbs and all Spices. The whole being minced together, put it in the inside of your Partridges, and then stuff both ends of them; after which, give them a fry in a Stew-pan; and being done spit them and wrap them up with slices of Bacon and Paper; then take a Stew-pan, and having put in it an Onion cut in slices, a Carrot cut in little bits, with a little Oil, give them some few tosses on the fire; then moisten them with Gravy, Cullis, and a little Essence of Ham, putting therein half a Lemon cut in slices, four Cloves of Garlick, a little sweet Basil, Thyme, a Bay Leaf, a little Parsley, Chibbol, a couple of Glasses of white Wine; and if you have any of the Carcasses of Partridges, let them be pounded, and put them in this Sauce; but if you have none, you may put in their stead the pounded Livers before kept of your Partridges, having first taken away their Gall; when the Fat of your Cullis is taken away, be careful to make it relishing, and after your pounded Livers are put in your Cullis, you must strain them through a Sieve. Your Partridges being done, take them off, as also take off their Bacon and Paper, and lay them in their Dish, with your Spiced Sauce over them, which you must serve up hot for a small Course.

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Young Partridges after the Polish fashion.

TAKE some young Partridges, and after you have sing'd, pick'd and drawn them, put them on the Spit, with a bit of Butter in the inside of each of them, wrapping them up in slices of Bacon and Paper; when they are done take them off, and having got some Shalots ready pick'd and minced with a little Parsley and scraped Ginger, cut and raise the Legs of each of your Partridges, putting under the same a crumb of Ginger, a crumb of Shalots, a little Parsley, with Salt, and a little bit of fresh Butter: The same is to be done with the Wings; after which you must squeeze your Partridges between two Plates, and put some Zests of an Orange to them, with a little Broth, and some fine Crumbs of Bread over them; then keep them a little while between two Dishes on a Chaffing-dish, putting over it the juice of an Orange, and serve them up hot for a first Course.

Young Partridges after the Polish fashion, (called Bigoche,) which in French is (Gallimafrée) and in English a Hash.

YOUR Partridges being roasted as those before mentioned, cut them as you would Chickens to make a Fricassee of them; then put them in a Stew-pan with a little Broth, a crumb of Chibbol hash'd, a crumb of Shalots, a little Parsley, Salt and Pepper, a Rocambole well minced, a small Handful of crumbs

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of Bread, some Zests, with the juice of an Orange; heat them a little on the fire, and give them two or three tosses without boiling; lay them in their Dish, and serve them up hot for a first Course.

A Hash of Partridges.

YOUR Partridges being roasted, cut the Wings and Legs off, and take all the Meat, which you must mince well; then take and pound their Carcasses, which being well pounded, must be put in a Stew-pan, with a little Essence of Ham; let them warm a little and strain them through a Sieve: Then take your minced Partridges, and put them in a small Stew-pan; after which put in some Cullis just strained, the quantity you think fit. Being ready to serve, keep your Hash hot, but take care it doth not boil; put in it squeezed Rocamboles, and the juice of an Orange; after which serve it up hot for a first Course.

At another time put therein the white of Fowl, and your Hash will be so much the nicer.

(A Biron) of young Partridges.

TAKE a young Partridge, get it well pounded, and whilst you are pounding it, moisten it with a little Gravy, that it may be the more easily pounded; when pounded, put it in a Stew-pan with some Gravy, some Cullis, and some Essence of Ham; let the whole heat a little: After which, you must strain it with

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all your Strength through a Sieve with a wooden Spoon: This Biron must be thick enough to be taken out with a Fork; when strained, put it in a Stewpan, and keep it hot; being ready to serve, put the juice of a Lemon in it, and serve it hot for a *Hors d'Oeuvre*.

Young Partridges with Carps.

TAke young Partridges, and having sing'd, pick'd and drawn them, take away the Gall, and mince your Liver with some Parsley, Pepper, Salt, scraped Bacon, Chibbol, Mushrooms, sweet Herbs, all Spice, and a bit of Butter; the whole being well minced together, put it in the inside of your Partridges, and spit them, being wrap'd up in Bacon and Paper; then take some Carps that have soft Roes, and scrape the Scales off them; then cut them in bits, and take about a pound of Veal cut in small slices, which put in a Stew-pan, with some slices of Ham, and over them your Carps in bits: After which, put your Stew-pan over a slow fire, and when you see your Meat colouring and sticking to the Pan, moisten it with some good Broth, a little Cullis to thicken the Sauce, and season it with some sweet Herbs, a clove of Garlick, and two good Glassees of white Wine; take off all its Fat, and strain it through a silk Sieve. After which, whiten in boiling water the soft Roes of your Carps, and put them in your Cullis or Carp Sauce. Your Partridges being done, take their Bacon and Paper away, and

lay them in their Dish, with the soft Roes round it, and your Sauce over them, which serve up hot for a first Course: Take care that your Carps come out of a good Water, otherwise it must spoil your Cullis.

Receipts how to make Granades of Veal, Cucumbers, Colly-Flowers, Cray-fish, Grenadins of Princesses, Love Apple.

Granade of Veal.

TAKE some Nuts of Veal, take off the skin, and cut them in very thin slices, the length and bigness of your Nuts, and beat them with the flat of the Cleaver; make them in the shape of a Point, and let them be larded from the Point half way up or better.

Then take twelve small squabs well scalded, pick'd and truss'd, and blanch them, and see that they be well pick'd; then put them into a Stew-pan, with some Veal Sweetbreads blanch'd, Mushrooms, Truffles, and put them over the Stove with some good Gravy: Let them stew softly, and when you find they are done,

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done, thicken them with some good Collis, and put in some Artichoke bottoms cut into slices and Cocks-Combs, and observe it be well relish'd, and let it cool.

Then take your Poupitoniere, and garnish the bottom with Bards of Bacon very thin, from top to bottom, and take and cut some Bards of Ham as long as can be cut, and croise them about an Inch, and so continue, till the bottom of your Poupitoniere is covered alternately with Ham and Veal; then take two or three Yolks of Eggs, and put on the Ham, lifting up your Veal, and so continue them all. When done, take some forc'd Mear, and spread it at the bottom of your Poupitoniere, and you may do it all over, if you think proper; take care your Ragout be well tasted, and put it handsomely in the Granade. Then turn the Bards of Veal and Bacon over the Ragout as neatly as you can; afterwards, put some forc'd Meat over it, close it, do it over with the Yolks of Eggs; cover it with Bards of Bacon, and put fire over and under it, taking care it does not burn, and when you think it done, turn it into the Dish you are to serve it in; take off the Bards of Bacon, and all the Fat, and clean the Rim of your Dish, afterwards lift it in the form of a Granade; then put in some Cullis or Gravy, and serve up hot.

It may be done without Ham, if thought proper.

Granade

Granade of Cucumbers.

TAKE some of the finest Cucumbers you can get, peel them and cut them in four long ways; take out the inside and blanch them, giving them just a turn in boiling water and afterwards, take some Paper well buttered and put it to the bottom of a Poupitoniere, in the form of Bards of Bacon; then place your Cucumbers with slices of Ham, one slice of Ham, one of Cucumbers croised above half an Inch, and rub the Ham with the Yolk of an Egg, so continue till you have form'd the Granade. Then put in the bottom some forc'd Meat and the Ragout of Squabs, as mentioned in the Granade of Veal; then return the Cucumbers and Ham as neatly as you can over the Squabs, then put on some forc'd Meat, rub it with Egg, cover it with Bards of Bacon; then put it a stewing with a slow fire under and over, and take care your Cucumbers be very white. Your Granade being done, take the Dish you are to serve it in, and turn it out softly; then take off the Paper, and see there be no Grease, then put a Cullis or Essence over, and serve it up hot.

Instead of a Ragout of Squabs, you may take two Chickens, two Fowls, four Pigeons, two Partridges, and put on a Spit and roast them; when roasted, take the Legs and Wings, and put them in a Stew-pan with Mushrooms and Truffles, if to be had, Artichoke Bottoms in pieces, fat Livers and Cucumbers, and put

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to them some Cullis, and the juice of a Lemon, and put them over the fire a Moment; take care it be well relish'd, and you may serve it hot for a first Course, as well as those which follow.

Granade of Collyflowers.

TAke some of the best Collyflowers, pick them and blanch them; then take a clean Strainer, and put in your Poupitiere as neat as you can; then take your Collyflowers and lay them with the Flower downwards, from the top to the bottom thin, and overlay it all round to the top with forc'd Meat; then fill it with all sorts of Meat as is mark'd above, and cover it with forc'd Meat and Collyflowers, as you did the bottom, and a bard of Bacon over, and make it in the form of a Collyflower; then put it a doing, and when done, take and turn it out slowly in the Dish, with an Essence, and take the Strainer and Grease off very clean: Serve it up hot for a first Course.

Granade of Eels.

TAke some of the finest and largest Eels you can get, and skin and slit them quite through in two, and take out the Bones; then cut them the length of ten or eleven Inches long, and let them be half larded with small Bacon, as much as will go round your Poupitiere; then take your Eels and put the Bacon side downwards, and when gone round,

put in some forc'd Meat all round from top to bottom, to support your Eels, which is very tender; then put in a Ragout of Squabs, Sweetbreads, Mushrooms, Artichoke bottoms, Truffles, Cocks-Combs: Your Ragout being finish'd, and well relish'd and cold, put it in the Granade, and put the Eel over the forc'd Meat, and rub it over with the Yolk of an Egg and a bard of Bacon; put it in the Oven, and when baked, take it out and turn it in the Dish you are to serve it in, and take off the Bards of Bacon and Fat, and if not colour'd enough, give colour with the Paddle or Shovel, or in a hot Oven, to make it take colour quick, and put some Cullis to it, and serve it up hot.

You may make Granades of Fillets of Soles, as well as of Eels, also some small Grenadines.

Granade of Cray-fish.

TAKE a hundred of Cray-fish, boil them, then take off the small Claws; take a Poupitoniere, and garnish it with Bards of Bacon; then make a round of your Cray-fish, with their backs to the Bacon, then a Round with their Belly, so go on to the top: You must know, that there is but a single Cray-fish all round, so that all the middle of your Poupitoniere is empty; then you take a good Poupitoniere forc'd Meat, and place it thin upon your Cray-fish all round the inside of your Poupitoniere, then put in a Ragout of Squabs, or Fillets of other Fowls, and take care your Ragout is good; then cover it over with the

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rest of your forc'd Meat; close it up well, that nothing can run out, then put it in the Oven; when done, turn it out of your Pou-pitoniére, take the Bards and Fat clean away, and serve it hot for first Course, with an Essence of Ham.

Grenadins is a small sort of Granades.

TAke a piece of a Leg of Veal the best part, cut it in slices very thin, and let them be larded with small Bacon; you must have six small Pigeons scalded, well blanch'd and pick'd; put them in a Stew-pan with some cut Sweet-breads, Mushrooms, Truffles; put to it a little Broth, Gravy, and Cullis, and season them with Salt, Pepper, Cloves, and a Faggot of sweet Herbs, and when about half done put in a juice of a Lemon, and take care it be well seasoned and let it cool; then take your larded Veal and make them with a point, and some slices of Ham cut very thin; put a piece of Veal and a slice of Ham, and where they are to join rub them with the Yolk of an Egg that they may stick together; you may do the same to all of them; then put a Pigeon in each of them with a little of the Ragout, and cover them with a little forc'd Meat, make them very smooth and put a small bard of Bacon a top; then put them in the Oven, and when baked and of a good colour, take them out and dish them up, and put some Cullis of Ham under and serve them up hot.

Other

Other small Grenadins.

TAKE some Paper and do it well over with some melted Bacon, and garnish your small Grenadins with the Paper; take a piece of forc'd Meat for Poupetons, and put in your Grenadins, break a couple of Eggs and beat them; dip your Finger in the Eggs, and spread it cleanly over your Grenadin as thin as you can and even; observe that your forc'd Meat be not too slight, to keep the Ragout from breaking it, and do the same to them all; then take some Sweetbreads blanch'd, and cut them in small Fillets the length of a Pin; Mushrooms and Truffles, put to them some Gravy and some Cullis, and put them over the Stove; when they are enough, put some Cock-combs cut in Fillets, some breast of a Fowl cut also in Fillets, and observe that your Ragout be of a moderate thickness, and well relish'd, and fill your Grenadins with it, and cover them with forc'd Meat, and a bard of Bacon each, and very smooth, and put them in the Oven, and when they are done, take them out, put them in the Dish, and take off the Paper neatly; then put over them a little Cullis, and serve them up hot.

You may also do them in meagre, in making a good forc'd Meat of Fish, and make your Ragout of Fillets of Soals, or other Fish with some soft Roe of Carps, Cullis of Crayfish, and the tails of the Cray-fish in the Ragout, or other Cullis meagre; then put them

in the Oven, and when done, take them out, and take off the Paper, then serve them hot.

Entres of Princesses.

TAke the best part of a leg of Veal, cut it in slices very thin, then beat them with the flat of your Cleaver pretty thin, and let them be larded very close with small Bacon; then put some Bards of Bacon very thin in your Mould, and cut your larded Veal in long slips, much wider at top than bottom, to fit well in your Princesses, and place them one over another; and when you have put them all round very close, you may put in some small Pigeons, as you did in the small Grenadins, or else a Ragout of Fillets of all sorts of Fowls, as is mark'd in the Article of the Granades; cover your Princesses with some forc'd Meat and bards of Bacon, and put them in the Oven; and when they are done, dish them in your Dish as neatly as you can, and put some Cullis under them, and serve them hot. You may make as many as you think proper to the big-
ness of your Dish.

Another way to make Princesses.

TAke some Paper, and melt some Bacon, and do it over, then put it in your Princesses as neatly as you can; take some forc'd Meat of Poupeton, which is stronger than the others, and put in your Princesses, break a couple of Eggs, and dip in your Finger, and spread your forc'd Meat as neatly and as even
as

as you can about your Princeffes; but take care your forc'd Meat has body enough to keep in the Ragout you are to put in; do the same to them all; then take some Sweetbreads and blanch them, and cut them in Fillets as long as a Pin; put to them some Mushrooms and Truffles, with some Cullis and Gravy, and let them do over the Stove till you think they are enough; then put some Cocks-Combs cut in Fillets, and some breast of a Fowl cut also in Fillets; take care your Ragout be well relish'd, and put it in your Princeffes, then cover them with forc'd Meat, and a bard of Bacon on the top, and bake them in the Oven; and when done, take and turn them in your Dish, take off the Paper neatly, and put some Cullis over, then serve them up hot.

You may also make them meagre, only making a good forc'd Meat of Fish, you will find how to make them in the Articles of forc'd Meat. You must make your Ragout of Fillets of Soals or other Fish, with soft Roes of Carp, Cullis of Cray-fish and their Tails, or a Cullis meagre, and do them as the others before.

How to make Pome Damour.

TAKE three Fowls, singe them, and see they be well pick'd; take off the Skin of two of the Fowls, then put some bards of Bacon over them, and put them to the fire a roasting with the other; and when roasted take them off, and pick all the white off; then

take

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then take a piece of Veal, a small piece of Bacon, and a Calf's Udder, Mushrooms chop'd very fine with small Onions, Parsley, sweet Herbs, Spices, Salt and Pepper; put all together in a Stew-pan over the fire to blanch them; then put them on a Table, and chop them very fine, and put the remaining part of the white of your Fowls to them; then chop all well together, and put in a little crumb of Bread steeped in Cream, three or four Yolks of Eggs, and garnish your *Pome d'Amours* with Bards of Bacon very thin; then take the skin of your Fowls, and put it on neatly; take a piece of Ham and chop it very small, and put it in the bottom of the Nib of your *Pome d'Amour* to fill it; afterwards put in your forc'd Meat, and make a hole in the middle, to put in a little blanket of Fillets of Fowl: You must make the Blanket as here follows. Take a piece of Veal and Ham, cut them in Dice, with an Onion and Parsnip, then put them in a Stew-pan, over a slow Fire, and put in some good Broth before it be coloured; then put it over the fire with a crumb of white bread the bigness of an Egg; take then the white of a Fowl, cut the two Wings in Fillets, and pound the rest in a Mortar; when well pounded, and your Cullis well season'd, take out the Meat with the Roots of your Cullis, and put in that which is pounded, and strain it through a strainer, and when strained, take the Fillets of Fowls, and put to them some of the white Cullis, and when cold, put it in

your *Pome d'Amour*; and to finish, cover them with the forc'd Meat, and a Bard of Bacon, so put them a doing only with some hot Ashes under and over: Take care they be very white, and when done, take them out one after another on a Plate, take off the Bards, and put them in their Dish, and warm your white Cullis, and put it over your *Pome d'Amour*, and serve them up hot; there are seldom more serv'd than two in a Dish.

At another time, if you have any Fowls left cold, or Turkey, you have nothing to do but to make the forc'd Meat as here mentioned, and your white Cullis the same; and instead of skinning of your Fowls, you may use a fine Caul of Veal, and always put some Ham chop'd very fine in the Nib at the bottom; you must also cut some thin Fillets of Ham very fine, and mix here and there, that they may look like Veins; you may form them the same as the other above, and put them a doing; you may also make them of the Skin of a Pig, if you'll go to the Expence, but the inside all the same.

Another way of Pome d'Amour.

TAke three Fowls, and take off the Wings handsomely, and lard the white very neatly, and garnish your *Pome d'Amour* with small Bards of Bacon; then take the white of your Fowl larded, and put the point downwards in the *Pome d'Amour*, and a slice of Ham, one Fowl, and another slice of Ham

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and so continue till done; the Ham the same length with the white of your Fowls; and when you have garnish'd all round your Poupitoniere, take some forc'd Meat as before, and put a Ragout of fillets of Fowls and Mushroom, as follows.

Take some breast of Fowls, or of Chickens or Partridges, or Pigeons, Truffles, Mushrooms, and Cocks-Combs; put all in a Stew-pan together, with some Cullis, Gravy, Essence of Ham, and the juice of a Lemon; let it be well season'd, and put it over the Stove to take taste, and when cold, put it in your *Pome d'Amour*, and cover it with Forc'd Meat and Bards of Bacon, and put them slowly a doing, for fear of the white of the Wings of the Fowls should burn; and when done, take them out in a Plate, take off the Bards of Bacon, put them in the Dish with an Essence over, and serve them up hot: You may also put an *Italian* Sauce under.

You may make as many as you think will go in your Dish, according to the bigness.

Another way of Pome d'Amour meagre.

TAke some Soals, scale them, and take out the guts; they must for this Use be small ones, cut off the Head, Fins and Tail, then slit them in the middle, then slit cross ways without going through, that the Bones may appear one way, and the other gaping, which is the back, rub then your *Pome d'Amour* with Butter, and garnish them with Paper well buttered,

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tered, then put in your Soals, and lay some in with their small Point downwards, and cross them one over another. When your *Pome d'Amour* begins to finish, put in a little Salt. Make then a Ragout of soft Roes of Carp, in the manner following.

Take and fry a couple of Soals, have two or three soft Roes of a Carp, blanch them, and put them in cold Water; then take a Stew-pan, put in a piece of Butter, with some Mushrooms and Truffles, toss them over the Stove, and singe them with a little Flour; put in them some meagre Gravy, or other, that depends on the Workman; season it with Pepper, Salt, slices of Lemon, a clove of Rocambole: Then take the Fillets of your fried Soals, and cut them again in Fillets, and take off the skin, put them in your Ragout, with the soft Roes of Carp, some Artichoke bottoms, and Asparagus, according to the Season. Your Ragout being well season'd, finish by thickening it with a Cullis of Cray-fish, or Cullis meagre; fill your *Pome d'Amours*, take the Crust of a Loaf about the Bigness of your *Pome d'Amour*, rub it with Butter on both sides, and put it upon your *Pome d'Amour*, that the Crust may just go in a little; break an Egg, and bring the end of your Soals just over the Crust; do the same to them both; then put them a doing softly; and when they are done, turn them on a Plate, take off the Paper, dish them up handsomely, and put to them a Cullis of Cray-fish, or other Cullis, and serve them up hot.

Receipts how to dress Mutton different ways.

Hind Saddle of Mutton.

TAKE the two hind Quarters of a Sheep, cut off the two Nuckles, that it may set even on the Dish; then take off the Skin as neatly and as far as you can towards the Rump, without taking it quite off, or breaking it: Then take some lean Ham, Truffles, Mushrooms, green Onions, Parsley, Thyme, sweet Herbs, Pepper, Salt and Spices well chopt together, and strew it over your Mutton, where the skin is taken off; then put the skin over neatly, and wrap it over with Paper well butter'd, and tie it and put it to roast; and being roasted, take off the Paper, and strew over some Crumbs of Bread, and when it is well coloured, take it off the Spit, dish it up, and put under it an Essence of them, or a Shalot Sauce, and serve it up hot for first Course.

A hind Saddle of Mutton a la Saint Minhout.

YOU must cut your Mutton as above mentioned, and lard it with large Lardoons of Bacon season'd with Pepper, Salt, sweet Herbs, small Onions and Parsley; then garnishing the bottom of an oval or large Gravy-pan that

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will hold it, put at the bottom some bards of Bacon, and slices of Beef, put in also some Onions, Parsley, small Onions, sweet Herbs, and put in your Mutton season'd with Pepper, Salt and Spice, a bottle of Wine and strong Broth, and put over it the same as under, bards of Bacon, slices of Beef, with a little Garlick and Bay leaves, and put it a stewing with fire under and over; and when done take it out, and put it in the Dish, pare it neatly, and put over it some crumbs of Bread mix'd with Parmisan Cheese, and put it in the Oven to take a good colour, and serve it up hot with Essence under for first Course.

Hind Saddle of Mutton in Surtout.

TAKE a Saddle of Mutton as before, and roast it, take off the Meat from the Fillets and Legs, take away all the Nerves and Skins, and chop the Meat with some fat Bacon, Beef Sewet blanch'd, crumbs of Bread steep'd in Milk or Cream, half a dozen Yolks of Eggs, season'd with Salt, Pepper, sweet Herbs, green Onions, and Spices, all well pounded in the Mortar, and lay over your Saddle some of your forc'd Meat; then you must have a good Ragout of Sweetbreads, or Pigeons, or Fillets of Fowls, or what you think proper, to put in the middle, and put over the rest of your forc'd Meat, done as neatly as you can; rub it over with an Egg and crumbs of Bread, and put it in the Oven

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and when you think it's done, take it out, and put over it a Cullis as you think proper.

A Leg of Mutton a lae.

TAKE a leg of Mutton well mortified, and beat it flat, and put it in a Pot with Water, Salt, Pepper, sweet Herbs, Cloves and Spices, slices of Bacon, a Bottle of white Wine, and put it a boiling; and when it is done, take it out to drain, dish it up, and put over it an *Italian* Sauce, and serve it up hot for first Course.

Leg of Mutton a la Braise.

TAKE a leg of Mutton, and lard it with large slips of Bacon well season'd, then tie it with Packthread, and take a Pot, and put to the bottom bards of Bacon, slices of Beef well season'd with Pepper, Salt, Spices, sweet Herbs, and put in your Mutton with the same Ingredients over it, and see it be covered very close, and put to it some Broth, and a pint of white Wine, and put it a doing with fire under and over; and when it is done, take it out and dry it well, and that done, put over it a Ragout of Sweetbreads, or other, as the Workman shall think proper; put it in the Dish, and serve it up hot for first Course.

Leg of Mutton glaz'd and larded.

TAKE a Leg of Mutton, break the Bone, and flattening him a little, take off the top skin, and lard it with small Bacon; tie it with

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Packthread, that it may not break in the taking out; put it a doing in a Pot or Stew-pan, put to the bottom some Bards of Bacon, the Skin and Parings of the Leg, with a slice or two of Veal, with some Onions, sweet Herbs, Cloves, Salt, Pepper, and wet it with Water or Broth, and put it a doing; and when it is done, you'll have another Glaze made as follows; take some slices of Veal and Ham, and Onions, that are well boil'd and strain'd, and take off all the Fat, and put it over the fire to consume till it comes to a Glaze; then put the larded side of your Mutton in the Glaze; and when it is taking the Glaze, dish it up and serve it up with a Ragout of Cucumbers in the Season, or any other, as the Workman shall think proper for first Course.

Leg of Mutton with Sausages.

TAKE a large Leg of Mutton, slit it in two, take out the Bone, but leave the handle; then take some of the Meat out from the inside, cut it into dice with some pickled Cucumbers, Mushrooms, some Ham and Bacon cut in Dice, Salt, Pepper, sweet Herbs, Parsley, green Onions, a little Garlick and Spices, and put this Salpicon in a Cullis, and see it be of a good taste; then lard your Mutton in the inside with large Bacon well season'd, and put in your Salpicon cold, and roll it up in the Shape of a Sausage, and tie it up neatly and put it in a Braise; and when it's done, take it out, and drain all the Fat from it, dish it

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up, and put over the Cullis, with the Juice of a Lemon, and serve it up hot for first Course.

Leg of Mutton a la Bourjois.

TAke a Leg of Mutton, break the Bone and flat it, take off the Skin, and lard it with fine Bacon, and make a fine Stuffing of sweet Herbs and stuff it, then put it on the Spit, with some Paper over your Bacon, and put it to the fire; being done, take it off, and put to it an Essence of Ham, and the Juice of an Orange, and serve it up hot for first Course.

Shoulders of Mutton roll'd.

TAke a shoulder of Mutton, take out the Bones, spread it as broad as you can; then take a piece of Veal, take off the Skin; then take a piece of Beef Sewet, some Bacon, Parsley, green Onions and Mushrooms, mix'd very well with Parsley, sweet Herbs, Spice, Salt, Pepper, two yolks of Eggs, with crumbs of Bread in Milk or Cream, and well chop'd and pounded together; then spread your Mutton out as broad as you can, and lay some of the forc'd Meat as neatly as you can over your Mutton; then you must have some Ham and Bacon, cut in long square Slips, that you'll lay along your Mutton on the forc'd Meat, some of Ham, and the other of Bacon, till it's done; but leave a small Separation between each,

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each, to put some Anchovies, Capers, Mushrooms, Parsley, chop'd Onions, small hard yolks of Eggs, and in each Separation one of these things, till you think there be enough; and then put over the remainder of your forc'd Meat, and so continue; then roll it up in a Napkin very tight, tie it well, and put it in a Braise; and when 'tis done, take it out and drain it well, dish it up with an Essence of Ham over it, and serve it up hot for first Course, or you may cut it in slices cold for second Course.

Shoulder of Mutton, with a Ragout of Turnips.

TAKE a shoulder of Mutton, take out the Blade Bone as neatly as you can, and put in the place a Ragout of Sweetbreads, with Mushrooms, Truffles, Cocks-Combs well season'd; and when done, let it be cold before you put it in, and take care to sew it up tight, that it may keep its natural Form, and put it in a Stew-pan with some Bards of Bacon, slices of Veal and Ham, Onions, Parsley, Thyme, sweet Herbs, Salt, Pepper, Spices, with a Ladleful of Broth, and put it a doing with fire under and over; then you must have some Turnips cut in what shape you think proper, and blanch them in boiling Water; then strain them off, and let them be well drain'd; then put them in a good Cullis, and let them be done enough; then take your shoulder of Mutton out of the Braise, and see it be well drain'd from all the Fat, dish it up, and put over it
your

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your Ragout of Turnips, and serve it up hot for first Course.

Shoulder of Mutton a la Rouchi.

TAke a fore Quarter of Mutton, take out the Bones as neatly as you can from the Neck and Breast, and lard the Fillet, not parting them from the shoulder, and put it on a Spit to roast; and when it's done, put under it some stew'd Endive, and serve it up hot with the larded part uppermost for first Course.

Shoulder of Mutton in Epigram.

TAke a shoulder of Mutton and roast it, then take off the Skin as neatly as you can, about the thickness of a Crown, leaving the Shank Bone to it; then take the Meat, and cut it in small thin slices the bigness of a Shilling; then put it in a Cullis that is well season'd, and take care not to let it boil; then take the Skin of your shoulder of Mutton, and put some crumbs of Bread with sweet Herbs over, and put it on the Gridiron, and when it is taking Colour, see that your Hash be well season'd, dish it up, and put on it the broil'd Skin of your shoulder, and serve it up hot.

Carbonades of Mutton glazed.

TAke a leg of Mutton, cut off as many slices as you can of an Inch thick, and flatten them with the Cleaver, and lard them with small Bacon as close as you can; then put them

them a doing as if they were Fricandeaux of Veal; and when they are done and glazed, put under a Ragout of Cucumbers, Lettuce or Endive, and serve them up hot; you'll find how to make the Fricandeaux of Veal hereafter mentioned.

Mutton Collops.

- **T**AKE some Mutton that is well mortified, that is stale, but sweet, take out the Skin and Sinews, and cut them small and thin, about the bigness of a Crown piece, such a Quantity, as you think will be enough for your Dish; take a Stew-pan with some Butter, and lay your Collops in one after another, and take care they be very thin, and put on them a little Salt, Pepper, Spices, Parsley and green Onions chop'd very fine, with some Truffles or Mushrooms, and put your Stew-pan over a fire that is very quick, and stir them with a Spoon, and when you think they be done, dress them in the Dish you are to serve them in; then put in the Pan a little Cullis and Gravy, with a Rocambole; and when it is boil'd up, and a little thick, put in the Juice of a Lemon, and put it over your Collops, and serve them up hot.

Neck of Mutton larded with Parsley.

TAKE a neck of Mutton, pare it neat, take off the Bones from the Fillet, then lard it with Parsley, and put it on a Spit and roast it; being roasted, take and dish it up.

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and serve it with Shallot Sauce, or stew'd
andive.

*Leg of Mutton larded a la Braise, with a Ra-
gout of Chesnuts.*

Take a leg of Mutton, take off the Skin,
and lard it with Bacon and Ham through
and through, but season your Ham and Bacon
well, tie it and put it in a Braise; you will
find in several places how to make the
raise; then take some Chesnuts, roast them,
and take off both Skins very clean, and put
them in some good Cullis of Veal and Ham,
and put them over a slow fire; and when you
see they begin to be very soft, see they be
well relish'd, and put them over your Mutton,
and serve it hot for first Course.

Leg of Mutton, an Epigram.

Take a leg of Mutton, and skin it all round,
about the thickness of a Crown, as far
towards the Nuckle as you can; then cut off
the Bone from the Skin and Nuckle, but be
care not to cut the Skin from the Nuckle;
then take and cut some thin slices of the Meat,
and chop the rest with Bacon, Beef Sewet,
Ham, sweet Herbs, Parsley, green Onions,
shallots and Rocamboles, crumbs of Bread in
Cream, the yolks of two or three Eggs, Pep-
per, Salt, Spices, all well mix'd together, and
put a layer of Forc'd Meat, and a layer of thin
slices, and so continue, till the Skin of your
leg hath taken its Form; close it up and put
it

it in a Braise; and when 'tis done, take out; take off the Packthread, and let it drain; then put over it an Essence of Ham; you may also lard it with small Bacon very close, and glaze it as Fricandeaux of Veal, with what you think proper under it.

Neck of Mutton larded and glaz'd.

TAKE a Neck of Mutton, take out the Bone from the Fillet, and cut the Ribs short; flattening it with the flat of a Cleaver; then lard the Fillet as neatly as you can, and put it in a Stew-pan, with a slice of Ham and Veal, Onions, Cloves, sweet Herbs, and some good Broth, and let it boil; when you find it is enough, take it out, and strain the Broth off in a Stew-pan, take off all the Fat, and put your Broth over the fire to consume to a Gloss; then put in your Mutton to take Colour, and put it in your dish with stewed Endive under, or what you think proper.

Sheep Rumps with Rice.

TAKE some Sheep Rumps well cleaned and blanched, and put them in a stewing in good Braise; and when they are enough, take them out to cool; then take some Rice washed and pick'd, put it in a little Pot with some good fat Broth, with an Onion stuffed with Cloves, a little Pepper and Salt, and let it be well season'd, and very thick, and when it's done, put it to cool; then take your Sheep Rumps, and put round them the Rice as neat

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as you can; do them round in Eggs, and crumbs of Bread over them: And when you have done them all, take a Frying-pan with some Hog's Lard, put it over a Stove, and when your Fat is hot, put your Sheep Rumps in a Frying-pan, see they be of a good colour, and dish them up with fried Parsley round.

Sheep Rumps with Parmisan Cheese.

TAke and put your Sheep Rumps in a good Braise, as before, and when done, put them to cool; then take some crumbs of bread very fine, and as much Parmisan Cheese mix'd together, then take your Rumps and dip them in Egg, and put the Crumbs of bread and Parmisan Cheese over; and if you find that once doing over is not enough, do them twice, and fry them in good Hog's Lard to a good colour, and serve them with fried Parsley.

Sheep Rumps with Parmisan Cheese another way.

TAke your Rumps, being well stew'd in a Braise, and well drain'd, and put them hand-somely in the Dish you serve them in; put over them some good Cullis, and strew over them some crumbs of Bread, with half Parmisan Cheese, then wipe the rim of your Dish as clean as you can, and put them in the Oven, or under a cover, to take colour, and serve them up hot.

Sheep Rumps a la St. Menough.

TAKE your Sheep Rumps, being done put them in a good Braise, and when they are done enough, take them out with some of the Fat that you turn them in, and put some crumbs of Bread over, and when they are done put them upon a clean Gridiron to broil, see they be of a good colour, and put under them a Ramolade Sauce.

Sheep Rumps fryed with Forc'd Meat round.

TAKE your Sheep Rumps well stew'd in a Braise, take them out, take off the Fat and put round them some good Forc'd Meat and dip them in Eggs, and do them over with crumbs of Bread, fry them in good Hog Lard, with fryed Parsley round, and serve them up hot. They are also done without Forc'd Meat, being done in a good Braise; dip them when cold in Eggs and crumbs of Bread over and fry them; then dish them up, and garnish them with fryed Parsley.

Of Braises and Forc'd Meat.

Braise for all sorts of Butcher's Meat.

TAKE a Kettle, and line the bottom with slices of Bacon, slices of Beef, and slices of Onions; then put in it your Meat, and season it with Salt, Pepper, Onions, Carrots, sweet Basil, Thyme, and Bay Leaves; then lay over it more slices of Beef and Bacon; then cover it, and let it be done fire under and over. You may in this sort of Braise dress Ribs of Beef, Mutton Saddles and Loins of Mutton, Buttocks of Beef, or any other sort of coarse Meat, which is put in Braise.

A white Braise.

TAKE a Kettle, and line it with slices of Bacon, slices of Veal, some Onions cut in slices; you may put in some Turkeys or Pullets, and all sorts of white Meat; season it with Salt, Pepper, sweet Basil, Thyme, Bay-leaves and Garlick, and then boil your Meat. This Braise may serve you for all sorts of roul'd Meat.

Minced Meat made with Fish.

TAKE some Carps, some Pikes, and other Fishes; skim them and take out the Bones, and mince all these together upon a Table;

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put in a crum of Bread boil'd in Milk, eight or nine Yolks of Eggs; put in it a good piece of Butter, and season it with Salt, Pepper, fine Herbs, and fine Spice, minced Mushrooms and Truffles, if you have any; put your minced Meat into a Mortar with your whites of Eggs beat to snow; pound all together: After which take out your Stuffing, and make use of it for any thing you think proper, for Grenades, Grenadines in Meager, for Loaves of Carps and of Soles.

A Hash for all sorts of small Loaves.

TAKE the Flesh of Pouts or Chickens ready dress'd, and mince it; put it into a Stew-pan with a piece of Butter, a small Onion minced very fine, or green Onions, and give it some tosses over the Fire; then put in some minced Mushrooms, and some Truffles, if you have any; moisten it with a little Gravy and Cullis; let it be of a good Taste, and thick enough; then put in your minced Meat, and the Juice of a Lemon; you may make use of it for all sorts of small Loaves, which you will find in several Articles. You may make minced Meat of Partridges, or of Pheasants the same way; the difference is, that you must beat the Bones of your Partridges and Pheasants, and strain them off with some of your Cullis, and that serves to thicken your minced Meat of Partridges, and you may make use of it for all sorts of small Loaves.

Forc'd Meat for a Poupeton.

TAKE part of a leg of Veal, and some good Sewet blanch'd, with some Bacon also Blanch'd, all well minced; put in some Truffles and some Mushrooms minced, some green Onions and Parsley, a crum of Bread boiled in Cream, two whole Eggs, and two Yolks of Eggs, and make use of this minced Meat to form your Poupeton. You may make Poupetons of Quails, of Partridges, of Pheasants, of Ortolans, and of what else you please; the difference is only in the Ragout you put in; the same minced Meat always serve.

Forc'd Meat with Cream.

TAKE a piece of Veal, cut it in pieces, with a piece of Bacon, and a piece of Beef Sewet; put it all in a Stew-pan over the Fire, and let it have some Tosses; then season it with some Salt, Pepper, sweet Herbs, and fine Spice, with a little Garlick; after which, put them all upon a Table, and mince them together; put in a bit of crum of Bread the bigness of your Fist boiled in Milk, and seven or eight Yolks of Eggs; beat up half of the whites to Snow, put them all into a Mortar and pound them well. Make use of this minced Meat for all sorts of Pouts, Fowls in Caul with Cream, and other things you have occasion for, as for Grenades, Grenadines, and Pomes d'Amour.

Forc'd Meat for all sorts of Fowls.

ROast a Chicken or Pout, then take the Meat of it, mince it with a piece of Sewet and a Piece of Bacon blanch'd, with the Udder of a Calf, and a little piece of boiled Ham; mince them well together; being minced, season it slightly with Salt, Pepper, sweet Herbs, fine Spice, Mushrooms, and Truffles, if you have any, with some crum of Bread boiled in Milk, and a couple of Eggs; mince all together again, and make use of it with all sorts of Meat done in this manner; the same may be done with Partridges and Pigeons, and make use of it as you think fit. This sort of minced Meat may serve also for Boucons and for Risoles; that of Partridges is always the best for your Risoles; when you can have any, make use of it instead of any other.

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Of Entries of Pigeons.

Entry of Pigeons (a Aurore.)

PICK your Pigeons dry, gut them, and blanch them over a Charcoal Fire; next pick them clean: then take scraped Bacon, Parsley, green Onions, Basil, Pepper, Salt, fine Spice, Champignons and Truffles; the whole being well hash'd, put it into the Body of your Pigeons, and spit them upon a Skewer wrap'd up in slices of Bacon, and Paper tied round; let them be very white: Then provide as many Fricandoes as you have Pigeons, which are made of a Fillet of Veal; this must be all in readiness. Take your Fillet of Veal, cut it in Slices, and beat them flat, next lard them with fine Bacon, and this done, cut them in pieces the bigness of a Sweetbread of Veal, and stew them in a Stew-pan with a Bunch of Sweet Herbs and three Cloves; the Bunch is made of Parsley and green Onions: Put in also a bit of Veal, with a slice of Ham; moisten them with half Broth and half Water: Your Fricandoes being done, take them out, strain off the Broth, and put it over the fire again, till it is boiled to a short Sauce, and turned to Caramel; then put in it again your Fricandoes upon the Bacon, and set them upon hot Cinders, so that they may glaze as they should; and when you are ready to serve

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up,

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up, take your Pigeons off the Spit, take off the slices of Bacon, dish them up, and put between each Pigeon one of the Fricandoes, with an Essence of Ham over them, and serve them up hot for Entry.

Entry of young Pigeons (a la Poële.)

TAKE the midling sort of Pigeons, pick them dry and clean; but to have them sooner done, blanch them over a Charcoal Fire; when you pick them hot, they will be very white; when they are pick'd very clean, take a Stew-pan, garnish the same with slices of Bacon, of Veal and Ham; then place in your Pigeons and season them with Pepper, Salt, and sweet Herbs; make another Layer with some small slices of Ham, of Veal and Bacon, together with some slices of Onions, and let them stew very softly; you must take care they be not too much done; when they are enough, take them off, strain their Gravy through a Strainer, and skim off the Fat; then put them into the Stew-pan again, and let them boil slow, till they turn to Caramel; then put in your Pigeons with the Breast downwards, to make them get a good Colour; when you are ready to serve dish them up; then put a little Cullis in the Stew-pan, with a little Gravy and Broth, according to the colour you would have your Caramel, and skim it well; put in it some Lemon Juice, and your Cullis under your Pigeons, and serve them up hot for Entry.

Other Entry of Pigeons (a la Poële.)

TAke large Pigeons, pick them dry, and blanch them upon hot Cinders, or over a Charcoal Fire; pick them clean, cut off the ends of their Claws, and split them in the Back, place them in a Stew-pan Belly downwards, with small slices of Ham under them; then stuff the Belly of your Pigeons with Champignons, Truffles, Parsley, green Onions, Basil, fine Spice, Pepper and Salt, and after that a slice of Bacon: Cover your Stew-pan, and let it stew Fire under and over; when they are half done, take off the slices of Bacon and the Gravy out of the Stew-pan; put in the room of them a little Cullis and Gravy; let it go on a stewing, skim off the Fat from the Gravy which you took out of it, and put in again your Pigeons with a Lemon Juice; and serve them up hot for Entry.

Entry of Pigeons au Gratin.

TAke young Pigeons pick'd dry, blanch them again over a Charcoal Fire, then pick them very clean; and when they are well pick'd, split them in the Back: Then take the Livers, which you mince with scraped Bacon, Parsley, green Onions, Champignons and green Truffles, seasoned with Pepper, Salt, fine Spice, and sweet Herbs, but all moderately: Then put in a Silver Dish slices of Bacon, of Veal, and of Ham; after that place in it your Pigeons and put your Forc'd Meat mentioned before

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into their Bellies ; and then lay over each Pigeon a small slice of Ham and Veal : There is no need to put much Seasoning, by reason of the Ham : Cover them with another Dish, half as small again as the other, and take a white Napkin moistned, which put all round the Dish, to hinder it from taking vent ; then put it a stewing over a small Stove ; it being done, dish it up with an Essence of Ham in another Dish, and serve it up hot for a small Entry, or *Hors d'Ouvre*.

Other Entry of Pigeons au Gratin.

TAKE some Pigeons as above, pick and order them likewise as clean as you can ; put in a Stew-pan slices of Bacon and of Veal, also some small slices of Ham and Onions ; then place in it your Pigeons : Make a small Seasoning with Parsley, scraped Bacon, Pepper, green Onions, Salt, sweet Herbs, some fat Liver, Champignons and Truffles ; the whole being well minced together, put it in the Belly of your Pigeons, and let the Seasoning be as it should, but take care not to make it too salt ; then cover it with a Layer of Veal and slices of Bacon ; and when they are done, make a little Cullis of Partridges, which put into your Dish the depth of two Fingers breadth ; then put your Pigeons into it ; and so put your Dish upon a Stove, to make them stick to the bottom of the Dish ; keep the Border of your Dish clean ; then put in it a little Essence of Ham, or else an *Italian* Sauce (the way of making

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making which you will find in the Article of Cullis, and serve up the whole hot.

Entry of Pigeons the Italian way.

TAke the middling sort of Pigeons, blanch them over a Charcoal Fire, and pick them very clean; let them be as white as possible; then tie them so, that the Feet be not parted from the Body of the Pigeon; then take a Stew-pan, garnish the same with slices of Veal, and a little Ham; then put in it your Pigeons, and season them with Pepper, Salt, Cloves, Basil, Lemon-slices, Onions, a crum of Garlick, a little Coriander Seeds, a little good Oil, and a good Glas of Champaign or white Wine; continue to cover them with a layer of slices of Veal and Ham, and let them stew with a slow Fire; but before they are quite stewed, you must keep in readiness an *Italian Ragout*, which is made as follows, *viz.*

Take small Champignons that are very white, with some other, which being cut small, put the whole in a Stew-pan, with a little Oil, a little Garlick and Shalot; put this a Moment over the Fire: this done, moisten your small Ragout with Veal Gravy, some Cullis, and a little Essence, a good Glas of Champaign, and a Lemon sliced; skim well off the Fat, let it be relishing, then put it into another Stew-pan well tinn'd, take out your Pigeons to drain, wipe them dry, put them into your Ragout, and serve them up hot for Entry.

Entry

Entry of Pigeons the Italian way in another manner.

YOur Pigeons being pick'd as those before, and stewed dry, take some Cock's Combs which must be blanched very white, some Champignons, if you can get any: Put the whole together in a Stew-pan with Cullis made the *Italian* way; the way of making which you will find in the Article of Cullis.

Another Entry of Pigeons the Italian way in another manner.

SCald well your Pigeons, and when they are very clean, split them in the Back; take out the Intrails, and leave the Livers; put them in a Dish, and season them with Pepper, Salt, Basil in Branches, some Bay Leaves, whole green Onions, Parsley, Lemon Juice, Oil, and a Glass of Champaign; let them marinate during an Hour, when they will be ready to be served up; a quarter of an Hour before they are dish'd, put them in a Stew-pan with the Marinade over the Stove, and take care to turn them, for this will be done in a Moment. Your Pigeons being done, take them out, and skim well their Marinade in which they have been done; put in it a little Veal Gravy and Cullis, then strain all together through a Silk Strainer: Place your Pigeons in the Dish they are to be in, and put over them your Gravy, and serve it all up hot; this sort of Entry is commonly served up in small Dishes, and serves for a small Entry.

Entry of Pigeons (in Surprise) in Lettice.

TAK Cabbage Lettices, blanch them, and let them drain; being drained and well squeezed, take young scalded Pigeons, truss them in as if they were to be put in a Compote; but let their Heads be on; blanch them in hot Water, then pick them well and clean, and wrap them up in your Lettices with Packthread tied round them; take a Stew-pan big enough to hold your Pigeons; garnish your Stew-pan with slices of Veal and Bacon, and some small slices of Ham; then put in it your Pigeons, and season them with Pepper, Salt, Cloves, and a Bunch of sweet Herbs; continue to put another Layer of slices of Veal and Bacon; moisten them with Broth, and set them a stewing very slowly, Fire under and over; and when they are done, and you are ready to serve up, take them out, and let them drain; then dish them up with an Essence of Ham, (which you will find in the Article of Essence or Cullis; which any Person having been but six Months instructed in Cookery, will easily learn to make in giving Attention;) and serve it up hot for Entry.

Entry of young Squab Pigeons (in Surprise) in large Onions.

TAKE young Pigeons as before, blanch them well in hot Water, and pick them clean; instead of wrapping them up in Lettices, you must take large Onions well blanched,

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ed, take out the Hearts of them, so that the Pigeons may have room in them; there must be two of these Onions to one Pigeon, a large one for the Body, and a smaller one for the Neck: Your Pigeons must be well trussed, then garnish your Stew-pan with slices of Bacon, as done before; then order in it your Onions, together with your Pigeons, and season them with Pepper, Salt, Cloves and sweet Herbs, and lay slices of Bacon and Veal over them, and moisten them with a Ladlefull of good Broth, and set them a stewing fire under and over. Take care they be not too much done; and when they are done, take them off, and let them drain upon a clean Napkin, so that the Gravy may come out as it should, and wipe them dry with a Linen Cloth; being ready to serve up, order them in your Dish, put in an Essence of Ham over them: Let your Essence be relishing, and serve them up hot for Entry.

Entry of Pigeons (in Surprise) in Cucumbers.

PEel your Cucumbers, and take out the Seeds; then blanch them with one Boil, and put them in cold Water, then drain them; in the mean time scald your young Pigeons, and truss them well with the Feet inside; let them be blanch'd in hot Water, and pick them very clean: Your Pigeons must not be too large, so that the Cucumbers may hold them, and their Heads must not be cut off, to shew that they are Pigeons: Let your Stew-pan be

big

big enough to hold them ; garnish your Stew-pan with slices of Bacon, as before, together with some small slices of Veal and Ham ; then order in it your Cucumbers together with your Pigeons, and season them with Pepper, Salt, Cloves, fine Spice and Onion ; then moisten them with good Broth, and put them a stewing ; and when they are done, and you are ready to serve up, take them out, and let them drain, then dish them up with an Essence of Ham over them, and a Lemon Juice. If you will serve them up with Parmesan, you need but put scraped Parmesan strewed over them, and make them take a Colour in your Dish.

Entry of Pigeons (in Surprise) in Turneps.

INSTEAD of Cucumbers take Turneps, and hollow them, pare them and blanch them ; then take a little fine forc'd Meat, which put into your Turneps : The way of making such forc'd or minc'd Meat you will find in the Article of forc'd Meat : Then put in your Pigeons, which are trussed and ordered as before, and seasoned like the Cucumbers ; when they are ready take them off and let them drain ; then dish them up with a little Cullis and Lemon Juice, and serve them up hot for Entry : See they be relishing, and of a good colour.

Entry of Pigeons (in Compôte.)

TAKE the middling sort of Pigeons, scald them, pick, gut and truss them with the Feet inside the Body ; put a small Skewer cross through the Thighs, that the Feet may keep

keep sticking in the Body, then blanch them in hot Water; they being blanch'd, put them into cold Water, and pick them clean; then put them in a Stew-pan with a lump of Butter, a Bunch of sweet Herbs, and some Mushrooms; then put them over the Fire, and stir them now and then; after that thicken them with a dust of Flour, and moisten them with good Broth; whilst they are a doing, take care to skim off the Fat; being done, see they be relishing: Then make a thick Sauce; for half a dozen Pigeons, five Eggs will be enough; beat them up with good Cream, and put into your Sauce a little Butter and Nutmeg; your Fricassee being thicken'd, put in it a Lemon Juice, and serve them up hot for Entry: It is done the same as a white Fricassee of Chickens.

Other Entry of Chicken (in Compote) with Oil.

CHUSE your Pigeons the same as those before blanch'd and trussed, put them in a Stew-pan, with a Bunch made of green Onions, Parsley, a small Branch of Basil, some Cloves, and a Clove of Garlick; the whole being well tied up together, put all this with your Pigeons; then add to it some small Champignons, Truffles, and small bits of Sweetbread of Veal, and pass it as before; put in it good Oil instead of Butter, and a little Flour; then moisten it with Broth, and a Glass of Champagne, or other good white Wine; see it be well skim'd, and of a good taste; thicken your Sauce with Yolks of Eggs and Cream, or else

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put in it the Juice of a Lemon, a few Anchovies, a crumb of Shalot, a Rocambole, and serve it up hot for Entry.

Another Entry of Pigeons (in Compote) with a brown Sauce made with Oil (a la Provençale.)

Order your Pigeons the same as those mentioned before; the only difference is, that you moisten them with good Veal Gravy, and good Cullis, and a flat ladlefull of good Oil, with a Bunch of sweet Herbs, as done before, some slices of Ham, small Champignons, and Truffles, if you can get any, a couple of Glasses of Champaign, or a Glas of *Rhenish* Wine, which I account the best for all sorts of Fricassees; I give this Advice, that they may depend on it to be good; only Champaign being dear, and not common in every Country, they do not care to use it; thus a Glas of good *Rhenish* will do as well, and even better, than a Glas of Champaign that is not good. The Pigeons being done, skim off the Fat, and let them have a good Relish; and in serving them up, add to them the Juice of a Lemon: But we always must conform our selves to the Taste and Palate of those we entertain; some cannot endure the taste of Garlick or Rocambole, tho' they use them very much in *France*, and particularly among the *Italians*, *Spaniards* and *Portuguese*, without forgetting our *Gascons*: All the matter is, that these sorts of things must be used moderately, so that it may agree with all sorts of Palates; all must be

slight and of a good Taste, and serve them hot for a small Entry.

Entry of Pigeons (in Surprise.)

TAke young tame Pigeons, scald, truss and blanch them, put them a stewing in a small Kettle, with slices of Bacon and Lemon; then prepare a small Ragout made with Sweetbread of Veal and fat Liver; cut also some small Champignons, together with some Truffles and Cocks Combs: Put the whole into a Stew-pan with good Gravy and Cullis. This being done, and of a good taste, take your Pigeons out of their white Sauce, and put them in your small Ragout; then take as many Eggs as you have Pigeons; they must be Turkey Eggs if you can get any, or Duck Eggs, and cut them open only on one end, so that your Pigeons may be able to enter: Wash well your Egg-shells, and put your Pigeons into them, together with a little of your small Ragout, as much as the Shell will hold; then put over your Shell the bit cut off before, and make it stick or hold by means of a little Paste round it the bigness of a Packthread; then dip it in Eggs, and strew it with fine crum of Bread; observe that nothing of the Shell must appear: Being ready to serve up, fry your Egg-shells in Hog's Lard; garnish your Dish with fry'd Parsley, and serve it up hot for Entry: I do not set here any Quantity, which must be according to the Dish you will serve in.

Entry

Entry of Pigeons (a l'Araignée.)

TAke young Pigeons, scald and gut them on the side of the Craw; then take a Salpicon, made with some bits of Sweetbreads of Veal and fat Liver, together with Champignons, green Truffles, if you can get any, green Onions, Parsley, Pepper, Salt, sweet Herbs, and fine Spice; the whole being well season'd, put them over the Fire with a lump of Butter and melted Bacon, then stuff therewith your Pigeons, and bring up their Feet to the very Neck, the Head upon the Breast of them, and stick through them some small Skewers, to keep off the Wings; then take some slices of Ham, and lard the Pigeons with them, to each Pigeon eight slices of Ham; and observe that you must make them have the Figure or Form of a Spider, as much as possibly you can: Then put some slices of Bacon in a Stew-pan, and place your Pigeons in the same with small slices of Ham and Veal; season them slightly with Pepper, Salt, sweet Herbs and fine Spice, with some slices of Bacon over them, and put them a stewing gently; let them not be too much done, and serve them up with an Essence of Ham, and the Juice of a Lemon, or else with an *Italian* Sauce, or a Sauce (*à la Romaine*,) and serve them up hot. You'll find the way of making these Sauces in the Chapter of Sauces.

Entry of Pigeons (in Mirletons.)

TAKE large young Pigeons, which they call in *France Pigeons cochois*, pulled dry, singe and pick them clean; gut them by the Neck, and take out the great Bones; then put into them a Salpicon made with Sweetbreads of Veal, Champignons, green Truffles and Ham; the whole being cut into small Dice, and seasoned with Parsley, green Onions, sweet Herbs and fine Spice; put all together over the Fire with scraped Bacon: See it be of a good taste, and stuff therewith your Pigeons; then blanch them again in a Stew-pan upon the Stove with good Butter: See they be very plump and round, and lard them with fine Bacon, two Rows on each side of the Breast, so that the Breast remain wholly uncovered, the same upon the lower part of the Body; lard them also with Parsley Leaves, roast them on the Spit, and serve them up hot with an Essence of Ham, and the Juice of a Lemon for Entry; and let the whole be relishing.

Other Pigeons in fancy, which are ordered almost the same way as those here above.

GUT them through the Craw, and stuff them with a Salpicon the same as those before; instead of larding them with Bacon, they are larded with Parsley: They being done as above, when you are ready to serve, split your Pigeons in the Breast, and put two Cock-combs in each Pigeon, which will look like a what

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what you please; then dish them up with an Essence of Ham, or an *Italian Sauce*, and serve them up hot for Entry.

Pigeons (in Compôte) with green Pease and a brown Sauce.

These Pigeons are ordered the same as those before; all the difference is, they are moistened with good Gravy: Serve them up hot; observe Green Pease are stewed with them.

You may also take large Pigeons, and cut them in halves, or in four, and dress them with a brown Sauce, or with a white Sauce, like those before, provided they be good and relishing; serve them up hot for Entry.

Another Entry of Pigeons with tops of Asparagus dress'd like green Pease.

Your Pigeons must be ordered as before, with this only difference is, that your Pigeons must be enough before you put in your Asparagus; here you have the way of dressing Asparagus like green Pease, with all sorts of Meat: If your Asparagus are large, slit them in four, and cut them as small as green Pease, and go on cutting as long as you find them tender; and when they are cut, blanch them, then put them in cold Water, and let them drain in a Sieve; your Pigeons being almost done, put in your Asparagus cut small, the Quantity you think fit: The whole being done, and well skinn'd, thicken them with

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Eggs and Cream, and dish up your Pigeons, and put over them your Asparagus; you must take care they be of a good taste, and serve them up with a brown Sauce; then moisten them with Gravy instead of Broth; you may cut your Pigeons in halves, if you will, or else into four, and dress them the same as if they were whole, provided all be of good taste, and that your Pigeons are not too much done.

Another Entry of Pigeons in Fricandoes, with Asparagus Tops.

TAKE small young Pigeons, pick them and blanch them upon a Charcoal Fire; being well pick'd lard them with fine Bacon, then stew them in a Stewing-pan, with slices of Veal and Ham, and a bunch of sweet Herbs. Your Pigeons being done, take them off, keep them hot, and strain off the Broth wherein your Pigeons have been a stewing; put it over the Fire and let it boil, till it begins to turn to Caramel, and then put in your Pigeons, the Bacon downwards, and put them upon hot Cinders to be glazed well: Take care the Fire be not too quick, and look into it now and then; then take your Asparagus cut like Pease, put them in a Stew-pan well tin'd, with Butter, a little Bacon, and a Bunch of sweet Herbs; this done strew them with a dust of Flour, and moisten them with good Broth: When you are ready to serve up, thicken your Sauce with Eggs and Cream, and see they have a good Re-

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lish, and put in your Dish your Asparagus with your Pigeons upon them; and serve them up hot. You may moisten your Asparagus with Gravy instead of Broth, and thicken your Sauce with good Cullis: This kind of Asparagus like green Pease may be used with all sorts of Meat, (there is but the taste, that changes one into white, and the other into brown) let it be of a good taste, and to your Master's liking.

Entry of Pigeons (au Soleil.)

Pick your Pigeons very clean, leave the Wings and the Heads; put minc'd Meat into the Belly of your Pigeons; then put into a Stew-pan slices of Bacon, and place your Pigeons in it, and season them with Pepper, Salt, and Basil; cover them again with another laying of slices of Bacon, then take boiled Milk, with a little Coriander Seed boiled in it, which being strained, put it over your Pigeons; take care they boil not too fast, a quarter of an hour will be enough: Keep good Hog's Lard upon the Fire, and make a Paste as before, *viz.* Take two handfulls of Flour with good Beer, and make a Batter; then put some whites of Eggs beaten up to Snow in your Batter, and half a Glass full of Oil; take off your Pigeons, put them in your Batter and fry them; fry likewise a little Parsley to garnish them with, and serve it up hot for Entry, or *Hors d'Oeuvre*, which is the true way of dressing Pigeons (*au Soleil.*)

Another way of dressing Pigeons (au Soleil.)

YOUR Pigeons must always be ordered a before; all the difference is in the Legs and Feet: 'Tis certain, that all Cooks do not work the same way, and tho' I approve of this fashion, I will not say it is the best; 'tis only to let those who will see this Treatise know that it is made to content the Publick. Your Pigeons being scalded and well clean'd, put them in a Stew-pan, with slices of Bacon and Ham; then place in it your Pigeons, which must be stuffed with a little forc'd Meat; stick a small Skewer all along through their Neck, to keep them strait, which is done before they are put in the Stew-pan, and season them with Pepper, Salt, sweet Herbs and fine Spice; then cover them with a Layer of slices of Veal, Ham and Bacon, put to them a Ladleful of Broth, a Glas of Champaign, or other white Wine, and let them stew Fire under and over, a quarter of an hour will be sufficient. Then make a Batter with as much Flour as you think may serve for the Number of Pigeons you have, together with two or three whites and yolks of Eggs; moisten your Paste with Champaign, or other white Wine; see that your Batter be not too thin; put in it a small Glasful of Oil: During all this while, keep Hog's Lard a warming; then take out your Pigeons, let them drain, put them in the said Batter, and fry them to a good Colour, and fry some Parsley to garnish them with. There are some that dress

dress the same Pigeons (*au Soleil*) and order them all the same as here; but instead of making a Batter, they strew them with crums of Bread and Eggs, and fry them: All which depends only on a good taste) and serve them up hot for Entry.

Entry of Pigeons with Basil.

TAke of the same Pigeons scalded, well pick'd and gutted; truss the Feet inside, make a little fine forc'd Meat, and set them a stewing upon a small Charcoal Fire with your forc'd Meat; observe that your Basil must prevail; then braise them as followeth, *viz.* Take a small Kettle or Pot, put in it slices of Bacon and Veal, and place in it your Pigeons, and season it with Pepper, Salt, Onions, Cloves, and much Basil; cover it with the same slices of Veal and Bacon, and put it a stewing; when it is done, take out your Pigeons and drain them; then dip them in beaten Eggs, and strew them with fine Crums of Bread, fry them, and garnish your Dish with fry'd Parsley, and serve them up hot for Entry.

Entry of Pigeons (in Bignet.)

TAke some scalded Pigeons, split them in the Back; take off their Heads and Feet, and truss them; take a small Kettle or Stewpan; put in it some slices of Bacon, and then your Pigeons seasoned with Pepper, Salt, sweet Herbs and fine Spice; then cover them with some slices of Bacon and Lemon, pouring into

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it a Glas of white Wine; put the Cover over and let them stew; but let them not be too much done: Being stewed, keep ready a little forc'd Meat, and stuff your Pigeons therewith; you must keep your Pigeons white, and take care the forc'd Meat keeps in; then make a Batter with Flour, Pepper, and two Eggs beaten up with white Wine or Beer, together with a little Oil; then put your Pigeons into your Batter, and fry them; serve them up for *Hors d'Oeuvre*, or a small Entry upon a Napkin garnished with fry'd Parsley.

Marinade of Pigeons.

Pick your Pigeons very clean, and blanch them, cut them in two, then beat them flat, and put them in a Stew-pan with Onions, Parsley, Pepper, Salt, Cloves, Basil, a lump of good Butter, a Ladleful of fat Broth, and some Vinegar; these being boil'd a little, dip them in whites of Eggs, and then in Flour, and let them be fry'd immediately; order them handsomely upon a Napkin, garnished with fry'd Parsley, and serve them up.

Entry of Pigeons (a la Regence.)

TAke young Pigeons, scald them, truss their Feet inside the Body, and put them stewing over a clear Charcoal Fire; put some slices of Bacon in a Kettle or Pot, and put in your Pigeons; season them with Pepper, Salt, sweet Herbs, some slices of Onions, with a couple of Lemon slices; put over them slices of

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of Bacon, and put them a stewing; take some bottoms of Artichokes boiled, let them be very white, with some small Fricandoes the bigness of the hollow of your Hand well glaz'd; take some Champignons cut in four, with some Butter; put them over the Fire with a dust of Flour strewed over them: Moisten it with a Ladleful of good Broth; add to it a Bunch made of green Onions, Parsley, sweet Herbs and Cloves; stew it and thicken it with five yolks of Eggs, putting into it a dozen of stew'd Cocks-Combs, which are commonly kept in a white Sauce; take off your Pigeons, and put them into your white Sauce, and take as many Bottoms of Artichokes as you have Pigeons, and order them in a Dish: When you are ready to serve up your Pigeons, put upon every Artichoke bottom a Pigeon, with the Cocks-Combs over them, and between each Pigeon a Fricandoe, and serve them up hot for Entry.

Other Pigeons with Artichokes.

TAKE some Artichokes, boil them till you can get out the Choaks; take some young Pigeons scalded, truss their Legs inside their Bodies; don't take off their Heads, and boil them over a clear Charcoal Fire as before; take out the Chokes, put them in your Dish; make some forc'd Meat, as that of Poupeton, put the same upon the bottom of your Artichoke leaves, to hinder the Cullis from running out; make a Ragout with Sweetbreads, Champignons and Cocks-Combs, which moisten with
good

good Gravy, good Cullis and good Essence take off your Pigeons, put them in your Ragout, let it be relishing, putting to it the Juice of a Lemon, and dish it up a Pigeon in each Artichoke, and as much of the Ragout as each Artichoke will hold; continue to lay upon them of the same forc'd Meat, but so that the Head of your Pigeon may be seen; then put them in the Oven, and skim off the Fat, wipe the Border of your Dish, and put over it a little Cullis, with the Juice of a Lemon, and serve it up hot for Entry.

Forced Pigeons for Entry.

TAKE good large Pigeons, pick and singe them, then gut them through the Crop and bone them; all the Bones being out, stuff them with good forc'd Meat; the way of making it you will find in the Article of forc'd Meat.

At another time you may stuff them with Salpicon, instead of forc'd Meat, which they then call bloted Pigeons: Take some Sweet breads of Veal, Champignons, Truffles, some slices of Fowls, of Partridge, and of Ham, all cut into small square Pieces, and seasoned with Pepper, Salt, sweet Herbs and fine Spice, together with a little of this forc'd Meat, which you have made for your Pigeons, and put a little of it among this Salpicon, together with some whites of Eggs beat up to Snow; then mix all together, and stuff therewith your Pigeons, and spit them upon small Iron Skewers, wrap them up in slices of Bacon, with Paper

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ried round. Being done as they should be, dish them up with an Essence of Ham, and the Juice of a Lemon over them. Forc'd Pigeons may be roasted as well as these, or else put them over a small Coal Fire, with some slices of Bacon; season them as usual with Essence of Ham and Lemon Juice; let it be of a good taste, and serve it up hot for Entry.

Pigeon, (aux Tortuës.)

TAke young Pigeons scalded, gut them, and truss their Feet inside the Body; stick a Skewer through their Legs, to keep the Feet in the Body; let your Pigeons be very plump, then blanch them in hot Water; being blanch'd, put them in cold Water, and pick them very clean; then take a small Pot, which garnish with slices of Bacon and Veal, and some slices of Ham, then order in it your Pigeons, and season them with Pepper, Salt, sweet Herbs, and Cloves, and cover them with slices top and bottom alike; put them a stewing as long as you think fit: You must have at least two Tortoises, cut off their Heads, and let them boil in a Kettle with Water, Salt, some Onions, and other small Seasoning; when they are boiled enough to take off the Skin, take them from the Fire, and let them cool; then take off the Skin, and put the four Quarters of each Tortoise in a Stew-pan, with some other small things found in them as well as the Liver, and the Bones of the Shells, which you must keep to put under your Pigeons: Clean your Shell well, and

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and then dip it in beaten Eggs, and fry it
 and in serving up, put it upon your Pigeons
 if you think it proper: This is the old way
 and moreover it is to shew that they are Tor
 toises, since every body don't easily know what
 Tortoise Flesh is: As to the Cullis of this En
 try, to do all things to Perfection, take a Stew
 pan, put in it a couple of Pounds of Veal
 three or four slices of Ham cut into small square
 pieces, together with two old Partridges, that
 have little strong smell of green Corn, which cut
 in two; put the whole together over the Fire
 to stew very softly: When you find it begins
 to stick, and that your Meat is brownish, let
 it be not burnt, in which the Smell and good
 Scent must guide you; then take out your Meat
 put some Butter into the Stew-pan, to take
 off all clean from your Sauce-pan; then put
 in it a dust of Flour, according to the Quan
 tity of Cullis you design to make; the Flour
 being pretty brown, moisten it with good
 Broth, and put in again your Meat with
 couple of Glasses of Champaign, a little Ba
 sil, Cloves, and a Clove of Garlick; skim off
 the Fat from your Cullis, and let it be relish
 ing; strain it off in a Silk Strainer, put some
 of this Cullis to your Tortoises; which having
 had a good boil, and being of a good taste
 take out your Pigeons, let them drain, and
 dish them up, and put your Ragout of Tor
 toises, together with the Juice of a Lemon
 over them, and serve them up hot; let the
 whole be relishing, slight, and look well

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the fight. At another time you may make use of a Cray-fish Cullis.

Another way of dressing Pigeons (au Tortuës) according to the old Fashion.

TAke young Pigeons, scald them, or pick them; being pick'd, gut and truss them neatly; then put them in a Stew-pan, with a little melted Bacon, Cocks-Combs, some bits of Sweetbreads of Veal, some small Champignons, Truffles cut into slices, and a Bunch of sweet Herbs, seasoned with Pepper and Salt; put a Pot upon the Stove with Water, a Bunch of sweet Herbs, two slices of Lemon, two or three Onions, a little Pepper and Salt, and some slices of Bacon; take two Tortoises, cut off their Heads, their Feet, and the End of their Tails, and put them into the Kettle, when the Seasoning begins to boil; being Blanch'd, take them out, and put them into the Tortoise Shell, cut them in four Quarters, like as with a Fricassé of Chicken; but take care of touching the Gall, which would spoil the whole Ragout; put them in the Stew-pan with the Pigeons, put all together over the Fire; when done, moisten it with Veal Gravy, and let it stew with a slow Fire; it being stewed enough, skim off the Fat, and thicken it with Cullis, and let it again stew a Moment: Dish your Pigeons, lay your Tortoise Legs round them: Let your Ragout be well relished, and pour it over them, and serve it up hot for a Supper.

Pigeons

Pigeons (à la Ste. Menbout.)

TAKE large Pigeons, pick them clean, gut them, and truss their Legs inside the Body; cut them in halves, and beat them flat; then put in a Stew-pan slices of Bacon and Veal, and place in it your Pigeons, season with Pepper, Salt, sweet Herbs, fine Spice and Onions cut in slices, and cover them again with slices of Veal and Bacon; then put in a Pint of Milk, and cover your Stew-pan close with a Border of Paste all round, with Fire under and over; it being stewed, take it out of the Kettle, and strew it with fine crumbs of Bread; (those you broil must be dip'd in the Fat they were stewed in) and if you fry them beat well up two or three Eggs, dip your Pigeons in them, strew them with fine Crumbs of Bread, and fry them in good Hog's Lard; fold up a Napkin in the Dish you serve them up in, and place on it your Pigeons with a little fry'd Parsley. As to the broiled Pigeons make a Remoulade with Anchovie, Parsley, Green Onions, beaten Pepper, Salt, Capers cut small, some Oil, Mustard, a little Gravy, and the Juice of a Lemon; put your Pigeons over it, and serve it up hot for Entry.

Pigeons with Ham.

TAKE midling Pigeons, pick and gut them clean; mince their Livers with a little scraped Bacon, a bit of Butter, Parsley, green Onions, Pepper, Salt, sweet Herbs, and fine

Spice

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Spice; all being well minced together, put it into your Pigeons Belly; then put them in a Stew-pan over the Fire, with melted Bacon or Butter to blanch, let them be very plump, spit them upon a small Iron Skewer, wrap them up in slices of Bacon, and Paper tied round, then tie them on the Spit; when they are done, you must keep in readiness some small slices of Ham, as many as you have occasion for an Entry; six or seven will be enough; beat them with the back of your Knife, put them in a Stew-pan, and place them over a Stove with a middling Fire; when they are of a good colour, take your slices of Ham out; put in the Stew-pan a lump of good Butter, with a little Flour, and stir it with a wooden Ladle; when it is pretty brown, moisten it with good Broth, if you think it not coloured enough; put in it a little Gravy, put your slices of Ham again in the Stew-pan, and skim well off the Fat; then thicken it with a Cullis; your Pigeons being done, dish them up with the slices of Ham over them, and the Juice of a Lemon, that may please the Eye and Taste, and serve it hot for Entry.

Pigeons (in Surtout.)

Take large plump Pigeons, pick and clean them well, gut and truss them; make a good Meat with Bacon, boiled Ham, some Mushrooms and Champignons minced with their Stalks, some Parsley, green Onions, a Clove of Garlick, and some Sweetbreads of Veal, all together

together well minced, and season'd; strew therewith your Pigeons, and tie them close up; you must have a large Fricando larded with small Bacon to each Pigeon, which put over the Breast; all being well tied, and cleanly spitted, cover them also with Pepper, and let them roast; your Pigeons being done, dish them up with an Essence of Ham under them, or else a Ravigotte of what you please, and serve them up hot for Entry.

Pigeons in Surtout another way.

TRuss your Pigeons like those here before, but thicken your forc'd Meat with four raw Eggs; then cover them with your Fricandoes, and tie them round, and put them stewing in a Stew-pan with good Broth, some slices of Veal and Ham, and some Onions studded with Cloves; your Pigeons being stewed, take them up, and put the Broth over the Fire again, till it turns to Caramel; then put again your Pigeons upon your Caramel, and put the Stew-pan upon hot Cinders to glaze, being of a fine Gloss, dish them up with an Essence of Ham. At another time, instead of an Essence, you need but put your Stew-pan again, and take out the Fat, and putting in a dust of Flour, stir it with a wooden Ladle, and moisten it with a little Broth; let it boil a Moment, take off the Fat, and strain it through a Silk Strainer; let it be of a good taste, and pleasing to the Eye; dish it up with the Juice of a Lemon, and serve it up hot for Entry.

Pigeons

Pigeons (in Perdouillet.)

TAke middling Pigeons scalded, well pick'd and blanch'd, gut them, and let them look very white; put into a Pot or Kettle slices of Bacon, and place in it your Pigeons seasoned with Pepper, Salt, sweet Herbs, fine Spice, Onions and Bay Leaves, cover them again with slices of Bacon, adding to it a couple of Glasses of white Wine, some slices of Lemon, with a small Ladleful of Broth: Being stewed, you may serve them up cold for a side Dish; at another time with a minced Sauce hot; at another time with a Parsley Sauce; at another time with an Anchovy Sauce; at another time with an *Italian* Sauce, or else with Cucumbers or small Onions: All which depends on the Taste and Fancy of the Cook, provided only the whole be of a good Taste: and serve it up hot.

Pigeons (à la Braise.)

TAke large Pigeons well pick'd and gutted, truss and lard them with thick Bacon well season'd; then take a Stew-pan, and garnish it with slices of Bacon, Veal and Onions; place in it your Pigeons, and season them with Pepper, Salt, fine Spices, and sweet Herbs; cover them under and over, and let them stew; being stewed, let them drain; keep a Saut ready made with Sweetbreads of Veal, Mushrooms and Champignons; your Sweetbreads of Veal being blanch'd, put them into the

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Stew-pan together with your Truffles and Champignons, adding to them a Ladlefull of Gravy, and a little Cullis, and let it stew: All being done, and of a good taste, dish up your Pigeons, pour Ragout over them, and serve them up hot for Entry.

Fricassly of Pigeons in Blood.

TAke very small Pigeons, bleed them, and keep the Blood, put into it the Juice of a Lemon, to hinder it from turning; these Pigeons must be scalded and gutted; cut them in halves, and put them in a Stew-pan with a little melted Bacon; season them with Pepper, Salt, a Bunch of sweet Herbs, Champignons, Truffles, Cocks-Combs and Sweetbreads of Veal or Lamb all put together over the Fire; strew it with a dust of Flour, moisten it with Gravy, and let it stew softly with a slow Fire; it being done, skim off the Fat, and thicken it with Veal Cullis; strain off your Blood in a Sieve, beat it up with Yolks of Eggs, and a little Parsley cut small; and when you are ready to serve up, put the Blood in your Fricassly, and put it over the Fire, keeping it always stirring; take care to keep it from boiling, and let your Fricassly have a good taste, dish it up handsomely, and serve it up hot for Entry, or *Hors d'Oeuvre*: You may serve them up whole or in halves, that depends on the Fancy of the Cook.

Pigeons in Scollop Shells.

TAKE six young Pigeons, scald and gut them, truss the Feet inside the Body; don't cut off the Heads; blanch and pick them very clean; then put them a stewing in a small Pot, with slices of Bacon and Lemon, Pepper, Salt, sweet Herbs, and a Glass of white Wine; make a small Ragout with Sweetbreads of Veal, Champignons, Truffles; divide this Ragout into three Sauce-pans, one with a white Sauce, another with Cray-fish Cullis and Tails, and Cocks-Combs, and the other with Cullis of Ham: Then take six Shells, there are some of Silver, which are very like the natural ones, in which you make a small Border of Paste round it as neat as you can; rub it over with Egg, and let it be baked in the Oven; then order your Shells in the Dish: Take your Pigeons out of their Seasoning, and put two of them into your Cray-fish Cullis, two into the white Ragout, and two into the Ham Cullis; let all be of a good taste; put one of them into each Shell, and order the whole as neat as you can, and serve it up hot for Entry; and let it be pleasing to the Eye.

Pigeons (à la Crapeaudine.)

TAKE Pigeons, pick and gut them, truss their Legs inside the Body; then cut up the Breast, and throw the same over head, and beat them flat; put them in a Stew-pan with melted Bacon, or Butter, some Parsley, green
S 2
Onions,

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Onions, Pepper, Salt and sweet Herbs; put all over the Fire to make it have a taste, then strew them with fine crums of Bread, and let them be broiled, and serve them up with Gravy, a Shalot cut small, or green Onions, and the Juice of a Lemon over them, and serve them up hot for Entry.

Small young Pigeons, with slices of Soles.

TAKE small young Pigeons, pull them dry, well pick'd and gutted; make a little forc'd Meat with their Livers, and with Parsley, green Onions, scraped Bacon, Truffles and Champignons, and stuff therewith your Pigeons, and tie them up on both Ends, that the Forc'd Meat may not come out; then put them upon Skewers, wrapt up in slices of Bacon, with Paper tied round; then tie them to the Spit, and let them roast; then take some Soles, which fry in good Hog's Lard; being fried, cut them off in Fillets, take off the skin, then put them in a Stew-pan with a little Gravy; put the Stew-pan over the Fire, to take from them the taste of the Hog's Lard; then take them out, let them drain, and put them in a Stew pan with a good Essence of Ham and the Juice of an Orange: Your Pigeons being roasted, draw them off, take off the Bacon, dish them up, put your Soles over them, and serve them up hot for Entry. At another time you may glaze your Sole-slices, as it is shewn in the Article of Soles, and serve them up with an Essence. You may in like manner serve up

Fowls,

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Fowls, Chickens, Pheasants, young Partridges, &c. dressed in the same manner.

Pigeons with Cray-fish.

TAke some small Pigeons scalded, pick'd and trussed, as it is shewn in several places; set them a stewing in a white stewing, which is made with slices of Bacon, laid top and bottom of a small Kettle; then moisten them with a little good Broth, and a Glass of Champaign, or other white Wine, and season them; when they are done, and you are ready to serve up, you must have in readiness a Cray-fish Cullis, together with Cray-fish Tails, Cocks-Combs, and some small Champignons; the whole being ready, put in it some of your Cray-fish Cullis, and keep it hot, take care it does not boil; being ready to serve up, take the Pigeons out of their white Seasoning, and let them drain; then dish them up, and put your Ragout over them, with the Juice of a Lemon: Let it be relishing, and serve it up hot for entry.

N. B. You will find the way of making Cullis of Cray-fish in the Article of Cullis, which may serve for all sorts of Meat.

Another way of dressing Pigeons with Cray-fish, a white Sauce.

TAke young Pigeons scalded and well pick'd, truss them, and leave on their Heads; stew them as before; then take as many large Cray-fish as you have Pigeons, and set them a
S 3. stewing;

stewing; then pick their Tails, take the Shells of the Cray-fish, and clean well their Bodies, and put into each a young Pigeon, and put the Shell over it; the Head of the Pigeon must be between the two great Claws; and then you must have a small Ragout made with Champignons, Truffles, Sweetbreads of Veal, Cocks-Combs and some Cray-fish Tails; all being done, and thickened with Eggs and Cream, put your Cray-fish in the same Dish where your Pigeons are; take off the Shell, pour over your Pigeons white Cullis, and put the Shell on again, with the remainder of this small Ragout over them, together with the Juice of a Lemon, and serve them up for Entry. You may serve them up with a Cray-fish Cullis, if you please, all the same as with a white Sauce.

Another way of dressing Pigeons with Cray-fish.

TAKE young Pigeons as before, large Cray-fish, and take off the small Claws, also take off the Shells, and put into each Cray-fish a Pigeon, with a little forc'd Meat round and season them; then put the Shell on again, see it be well joined again, and make it level with the forc'd Meat; then take a Stew-pan garnish it with slices of Veal and Ham, and place in it your Cray-fish, and season them, then cover them with a Layer of small slices of Veal and Ham, and put them a stewing fire under and over; being done, take them all off to drain; put the Stew-pan over the
Fire

Fire, and let the Meat that remains in the Scew-pan stick like Gravy; then moisten it with a Ladleful of Broth, of Gravy, and your common Cullis, and a Glas of Champaign: skim the Fat well off from the whole, let it be relishing, and strain it through a Silk Strainer; then let it boil again to clarify; being ready, dish up your Cray-fish, and put this small Cullis over them, with the Juice of a Lemon, and serve them up hot.

If you have good Cray-fish Cullis, you may use it for this Entry, or else make some at another time for a change.

Another way of dressing Pigeons with Cray-fish.

TAKE young Pigeons scalded as before, blanch and truss them; and take the middling sort of Cray-fish, as many as you have Pigeons, and put them a stewing together in a small white Braise; take small Cray-fish, boil them and pick them; pound the Shells as fine as possibly can be, to make your Cullis, and keep the Tails to put into it, and the small Eggs, if they have any. The Pigeons being done, dish them up with your pick'd Cray-fish Tails, leave the small Paws, and put upon each Pigeon a Cray-fish, with the Cullis over it, and the Juice of a Lemon, and serve it up hot for Entry; let it be relishing: you may likewise serve them up with a white Sauce.

Entry of Pigeons (à la Lune.)

TAKE some middling sort of Pigeons, scald or pick them; being well clean'd, split them in the Breast, put a small Skewer into them to keep them open, then put them a stewing with small slices of Veal, Ham and Bacon seasoned with Pepper, Salt, sweet Herbs, fine Spice and Onions; then cover them under and over, and put them a stewing a quarter of an hour, which will be enough; keep in readiness a small Salpicon made with Sweet-breads of Veal, Truffles and Champignons, cut all together into small squares; put the whole in a Stew-pan with a little Gravy and a little Cullis, and put it a stewing; being done, and of a good taste, let it grow cold; you must here have forced Meat like that for a Poupeton, and dish up your Pigeons; your Pigeons being thus ordered, make a Round or Circle of forc'd Meat for each Pigeon, as high as it will mount, but it must be very thin: Observe, there must be room enough between each Pigeon, to put a Spoonful of the small Ragout, which I shall shew you at last. Your Pigeons being well ordered in the Dish, put of this small Salpicon into them and put upon each Pigeon a small piece of Paste cut out in the form of a Heart with a Pen-Knife, and the bigness of the Pigeon's Breast; then send them to be baked in the Oven, or else let them be done under a Cover. Now prepare a Ragout made with Sweet

bread

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bread of Veal, cut them into slices; take Champignons or Mushrooms, or Truffles, if they be in Season, together with some fat Livers, Cocks-Combs, and Cray-fish Tails; put this Preparation in two Stew-pans; in the one make a white Sauce, and in the other put good Gravy and good Cullis, and thicken your white Sauce with good white Cullis, or else with Eggs and Cream; and when you are ready to serve up, and your Pigeons are well coloured, drain them, and skim off the Fat; clean well the Border of the Dish, and put between each Pigeon as much of this Ragout as it can hold; let the whole be of good taste, and serve it up hot for Entry.

Pigeons with Fennel.

TAke Pigeons, pick them, gut and blanch them over a Charcoal Fire; being well pick'd, take the Livers of your Pigeons, together with Parsley, green Onions, Champignons, Fennel, Salt, Pepper, sweet Herbs, a little scraped Bacon, and a lump of Butter, all well minced together, and put into the Belly of your Pigeons, and thrust a small Skewer through their Legs, with a Packthread, to make their Feet lye close to the Body; then blanch them in a Stew-pan, with some good Butter; put them on an Iron Skewer, wrap them up in slices of Bacon, with Paper tied round; and so spit them to roast; being roasted, make Fennel Sauce thus: the shortest way is, put into a Stew-pan some Veal Gravy,

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Gravy, a Ladleful of good Essence, Lemon slices, a lump of Butter, and a good deal of Fennel; which last must be prevailing in your Sauce: When it has boiled as it should, pass it through a Strainer; your Pigeons being done, dish them up with your Sauce over them, and put in the middle a little green Fennel, to shew that the Pigeons are dressed with Fennel; let it have a good taste, and be pleasing to the Sight, and serve it up hot for Entry.

Another Entry of Pigeons with Oysters.

TAKE young Pigeons, order them the same as before, except only you must use no Fennel; make a Ragout of Oysters in the following manner, viz. Take some Oysters, blanch them; being blanch'd, take out the hard in the middle, and the Beards, put to them some Cullis, according to the Quantity of Oysters you have; take care they do not boil, for that will spoil them; your Pigeons being roasted and your Oyster Ragout ready, dish up your Pigeons, put your Ragout of Oysters, with the Juice of a Lemon over them, and serve them up hot for Entry.

Another Entry of Pigeons with Oysters, a white Sauce.

YOUR Pigeons being ordered as before, prepare your Ragout of Oysters with a white Sauce; blanch your Oysters in their own Liquor; being blanch'd, keep the Liquor, and clean your Oysters well; put one third part of

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his Liquor in a Stew-pan with a good lump of Butter dip'd a little into Flour, and put it over the Fire; your Sauce being thickened, put in your Oysters; see they be of a good taste, and take care they do not boil.

At another time put in some Anchovies; at another time some Lemons cut into small Dice, together with Parsley blanch'd and cut small; put above all good Butter. At another time thicken it with Cullis, together with the Yolk of an Egg, the Juice of a Lemon, good Terra-son, some Parsley, green Onions, of each a small Bunch; this being blanch'd, cut the whole small together, and put it in your Cullis, but you must take great care it does not burn: See that the whole be of a good taste, and serve it up hot for Entry.

Wood Pigeons (aux Tortuës).

TAKE Wood Pigeons, scald and gut them, and truss their Feet inside the Body; thrust a small Skewer through their Legs, to keep them in: Let your Wood Pigeons be pretty plump; then blanch them in hot Water; being blanch'd, put them in cold Water, and pick them well and clean; after that, take a small Kettle or Pot, which garnish with slices of Bacon, slices of Veal, and some small slices of Ham; then put in your Wood Pigeons, and season them with Pepper and Salt, sweet Herbs and Cloves, and cover them with the above slices, the same under and above, and put them a stewing when you think fit; you must have at least two Tortoises, and cut

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cut off their Heads, set them a stewing in a Stew-pan, with Water, Salt, Onions, and other small Seasoning; and when they are done so far as to be able to take off their skins, take them off from the Fire, and let them grow cold; then pick them, cut them into four Quarters, and put the said four Quarters of each Tortoise into a Stew-pan, with some other small bits which is found in them, together with the Livers, and one of the Shells; clean well your Shell, and dip it in beaten Eggs, and then fry it; and in serving up, put it upon your Wood Pigeons, if you think fit, which is the old way of dressing them; and moreover, it is to shew that they are Tortoises: Every Body is not well acquainted with Tortoise Flesh: As to the Cullis of this Entry, to do every thing to Perfection, you must take a Stew-pan, put in it a couple of pounds of Veal, together with two or three slices of Ham cut into small square pieces, and two old Partridges that have a strong smell, and cut them in two; put the whole together upon the Fire, and let it stew softly; and when it begins to stick to the Stew-pan, and the Meat is pretty brown (but you must take care it does not burn; in this the Smell and good Sense is to guide you) take out your Meat, and put in some Butter, to take well off the Brown of the Pan; after that put in a dust of Flour, more or less, according to the Quantity of Cullis you are to make; it being of a pretty brown colour, moisten it with good Broth, and put in again
your

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your Meat, with a couple of Glassees of Cham-
pign, some Champignons, a little Basil, some
Cloves, and a Clove of Garlick; the Fat be-
ing well skimmed off from your Cullis, let
it be relishing; strain it through a Silk Strainer,
and put some of this Cullis upon your Tor-
toise; when they have had a Boil, and are
relishing; take out your Wood Pigeons, and
let them drain, then dish them and put over
them your Ragout of Tortoises, together with
the Juice of a Lemon, and serve them up very
hot, relishing, and pleasing to the Eye. At
another time you may make use of Cray-fish
Cullis.

Wood Pigeons with Fennel.

TAKE your Wood Pigeons, pick them and
blanch them over a Charcoal Fire; then
take the Livers of your Wood Pigeons, toge-
ther with Parsley, green Onions, Champig-
nons, Fennel, Salt, Pepper, sweet Herbs, a
little scraped Bacon, and a lump of Butter, all
together well minced, and put into the Bellies
of your Wood Pigeons; thrust a small Skewer
through their Legs, to make their Feet keep
the Body; after that blanch them in a Stew-
pan with some Butter; and put them on a small
Skewer, wrapt up in slices of Bacon, with
a Paper tied round, and so spit them; being
roasted, make a Sauce with Fennel in the man-
ner following, *viz.* The shortest way is to take
a Stew-pan, put in it a Ladleful of Veal Gravy,
together with a Ladleful of good Essence,
slices

slices of Lemon, a little Bunch of Fennel; and above all, let the Fennel be prevailing in the Sauce; when it is boil'd as it should be, strain it off; your Wood Pigeons being roasted, dress them up, and put your Sauce over them, and in the middle of the Dish a little Fennel, shew, that they are Wood Pigeons dressed with Fennel: See that all be relishing, and serve it up hot for Entry.

Of first Courses of Loaves and Poupetons.

Loaf (à la Royale.)

TAKE two Chickens, pick, singe, draw and truss the Legs inside the Body; broil them upon a Charcoal Fire, cut them in two and lard them with fine Bacon; stew them like a glazed Fricando; make a Ragout with Sweetbreads of Veal and Pigeons cut in Quarters: Put your Pigeons in a Stew-pan with Mushrooms, a Ladleful of Gravy, and a Ladleful of Cullis, and so let them stew. Make five Skewers of a good length, cut some Bacon into square bits the bigness of the end of your Thumb, and some Sweetbreads of Veal also: Put your Bacon in a Stew-pan, and dress it some Tosses upon the fire, then put in your Sweetbreads, and some bits of fat Liver,

you have any, together with Mushrooms cut
 in slices, Chibbols and Parsley cut small, strew
 over it a dust of Flour, and moisten it with
 a little Gravy, then set it a cooling; this done,
 fill five Skewers, which strew with Crums of
 Bread, and put them upon the Gridiron. Make
 a lump of forc'd Meat in Poupeton; take
 a pound Loaf, or one of two pounds, accor-
 ding to the bigness of your Dish; make a hole
 in your Loaf underneath, taking out all the
 Crum; and then put into it your Ragout of
 Sweetbreads of Veal and Pigeons; stop the
 hole of your Loaf, and place it in the bottom
 of your Dish. Make with your forc'd Meat
 of Poupeton a Crown, which is to be full as
 large as your Loaf; then form four Columns
 in the shape of a Dolphin, which place upon
 the Border of your Dish; make them very
 smooth with beaten Eggs, and then put your
 Loaf in the Oven; make a white Ragout with
 Sweetbreads of Veal and Mushrooms; let your
 Skewers be broiled; draw your Loaf, and
 clean the Brim of your Dish, and moisten it
 well with Gravy and Cullis; then place in the
 four Corners of your Loaf your Fricandoes of
 Chicken, pouring your small white Ragout
 over your Loaf, together with a couple of
 small Sweetbreads glazed, and put upon the
 fire. Place your five Skewers, in each Corner
 one, the other on the top, and serve it up hot
 for a first Course.

Loaf

Loaf of Veal.

TAKE some thin slices of Veal, and beat the same flat with your Cleaver; take Meat enough to make your Loaf with; then take another lump of your slices of Veal, and cut into bits, together with some Beef Suet, some Bacon and a Calf's Udder blanch'd; put all together in a Stew-pan over the Fire, season it with Pepper, Salt, sweet Herbs, fine Spice, Chibbol, Parsley, a crum of Garlick, Mushrooms and Truffles, if you have any; toss it up and stir it together, and put into it Crums of Bread boiled in Milk, and four or five Yolks of Eggs: All this being well mixed, garnish the whole bottom of a Stew-pan with some thin broad slices of Bacon, and over them some slices of Veal, and then your forc'd Meat all round it the thickness of two Fingers. At last, put in a small Ragout made with Gristles of Veal, and some green Pease; let it be well done, and of a good taste, and put the Ragout into your Loaf of Veal, putting at the same time more of your forc'd Meat, and small slices of Veal over the same; bring your slices of Bacon to lay above it, and let them stew. It being done, take out the said slices of Bacon, pour out the Fat, turn it upside down into your Dish, skim it well, and put your Ragout of green Pease over it, or instead of Pease a Cullis.

At another time you may serve up your Loaf with a Ragout of Sweetbreads of Veal, Cock
Combs

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Combs, Mushrooms, Truffles, or an Essence of Ham.

At another time you may make use of a half's Caul, instead of slices of Veal, and serve up.

At another time, instead of taking Gristles of Veal, to put into your Loaves, take Fillets of all sorts of Fowls, and put over your Loaf Essence, or a Ragou of *Spanish* Cardoons, such other Sauce or Ragout as you think fit.

At another time, instead of such Fillets you may make use of a Ragout of Sweetbreads.

Loaf call'd (en Côtes de Melon) for a first Course.

Tew some Mutton Rumps (*à la Braise*) about eight or nine will make a good Loaf; make a Ragou in the following manner.

Take some Sweetbreads of Veal, blanch them and cut them into bits, and put them in a Stew-pan with Mushrooms and Truffles, if you have any; moisten it with Gravy and Wine, and put it over the Stove; being pretty well done, add to it Cocks-Combs, Artichoke Hearts, fat Livers, and the white of Fowls.

Make a *French* Loaf (that will just take up the bottom of your Dish) in which make a Hole underneath, and take out the Crum; let your Loaf be of a good Taste, which is to fill up the hollow Crust of your Loaf; then put it in your Dish being moistened a little, and lay some Mutton Rumps upon it, the bigger End of these reaching the Brim of the Dish, and the smaller End the Loaf in the middle,

middle, being placed one opposite to the other; strew over it scraped Parmesan, put it to be baked, to get a Colour, and serve it up for a first Course.

Loaf of marbled Carp for a first Course.

TAKE a couple of middling Carps with Roes, scale, skin and wash them, likewise two fine Eels, skin and wash them also; keep the Skin of your Eel and Carp, and take off the Flesh of both of them; put the same, being cut into pieces, into a Stew-pan with Parsley, Chibbols, sweet Herbs, Spice, Pepper, Salt, a Crum of Rocambois Mushrooms and Truffles, if you have any: Put all this upon a Dresser, cut it small, and put to a lump of Bread boiled in Milk, together with seven or eight Yolks of Eggs, the white being whipped up to Snow: This being thus ordered, put it to your minced Meat, adding to a lump of Butter, then pound it in a Mortar, put a sheet of Paper well rubb'd with Butter into a Stew-pan, place in its bottom your Eel Skin cut in two, one slice after another; over this place your Carp Skin with the scaled part downwards; and so go on putting a layer of one, and a layer of the other till done, then put in your minced Meat, and leave a hollow in the middle to put in your Ragout which must be in Readiness, and is made as follows, viz.

Put in a Stew-pan a little Butter, some Mushrooms, and Truffles, if you have any, and

each of sweet Herbs; give these some Tosses on the Fire, then strew them with a dust of Flour; moisten this Ragou with Fish or other gravy, and let it stew very softly for a Minute. Lanch your soft Roes of a Carp, put them in your Ragou, and let it be relishing; thicken it with Crayfish, or other Cullis, and set it a cooling; then put your Ragou into your Carp Loaf, covering the same again with minced Meat; lay your Eel and Carp Skins to be uppermost, cover with a Paper over, and let it be baked; it being done enough, dish it up handsomely, and serve it up hot for first Course.

A Loaf with Soles.

Take Soles, scale them and wash them well, take off the Fillets from one end to the other, put into a Stew-pan a Paper rubbed with Butter, and lay in it your Fillets of Soles across the other, till your Pan is well filled; then put in forc'd Meat made as that for Carps before mentioned, with Ragou of the same, except that you may use some Fillets of Soles: if you want soft Rows Carps, put your Ragou into your Loaf, cover it with your forc'd Meat, and bring your Fillets to lay above it with your butter'd Paper, and put it into the Oven; when baked take away the Paper, dish it up handsomely, and serve it up for your first Course, with a Cray-fish Cullis over it.

A Loaf with Smelts.

TAke Smelts, gut them, wash them and dry them well; put in your Pan a Sheet of Paper rubb'd with Butter, with your Smelts all round with their Heads downwards, binding them close together; then put in your Stuffing like that for a Loaf of Carps before mentioned, with a little Ragou: Put your Ragou into your Loaf, and cover it with your forc'd Meat; make the Tails of your Smelts bare on the Top, with the butter'd Paper over, and bake it; when baked take away the Paper, dish it as neatly as you can, and serve it up hot for first Course, with a Cray-fish Cullis over it.

Loaves with Partridges.

Roast some Partridges; when roasted, take out the Bones, and put in some blanched Bacon, and a couple of Calves Udders blanched with a bit of Ham, Mushrooms, Truffles, Chibbol and Parsley, seasoned with Salt, Pepper, sweet Herbs and fine Spice, four or five Yolks of Eggs, crums of Bread boiled in Cream or Milk, minced all together, and then put your forc'd Meat shaped like a Loaf in a Stew-Dish or Baking-pan, and make a Hole in the middle; then take a roasted Partridge, and cut it into slices; then put a few Mushrooms and green Truffles into a Stew-pan, with a little melted Bacon, moisten it with Veal and Ham Gravy; take off the Fat, and thicken it with

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allis; then put your slices of Partridges in your Ragou, let it be of a good and sharp taste, set it to cool, and pour it into the Loaf you have prepared; cover it again with the forc'd Meat, and glaze it with a beaten Egg, and strew it with fine Crums of Bread; put it in the Oven, let it have a good Colour, and serve it up hot for your first Course.

How to make Poupiettes.

Take slices of Bacon of a good length, but very narrow, according to the bigness you design to make your Poupiettes with, take many slices of Veal, beat them flat, and put on every slice of Veal a slice of Bacon, and make forc'd Meat; then put some of the same on your slices of Veal, the Quantity you think fit; then roll them very tight, and on an Iron Skewer, and spit them the cross way, wrapt up in Paper; when they are already, take the Paper off, strew them with Bread, and let them take a Colour; it will serve for a first Course, or *Hors d'Oeuvre*: you may also make larded Poupiettes, and make them the same as the other, and in broiling them up, put an Essence under them.

Other Poupiettes the Italian way.

Take off the Skin of a Nuckle of Veal, cut it in thin slices the length of the Nut, beat them flat, and take care not to make one thicker than another; put them in a Dish or Pan, put in it Parsley, green Onions and

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Garlick, all minced, with some Salt, Pepper, fine Herbs, fine Spice, Mushrooms, Oil and Lemon Juice; let them marinate a little while: take the Cuttings of your Poupiettes with a little Bacon, a Calf's Udder, with the white of some Fowls, and mince it all together; put some Crums of Bread boiled in Milk or Cream, season it well with Salt, Pepper, fine Herbs, fine Spice, Mushrooms and Truffles with four or five Yolks of Eggs, according to the Quantity of Poupiettes you design to make; take your Poupiettes and spread them upon the Dresser, and put your Stuffing on them and roll them up as before, the only Difference is, that you must put in no Bacon; tie them with Packthread; then take a few slices of Bacon, and put them into a little Kettle, with some bits of Veal, and put your Poupiettes in it, with a few Cloves of Garlick, slices of Lemon, and a Glass of white Wine; cover them with slices of Bacon, and Fire under and over your Kettle; your Poupiettes being ready, take them out and drain them, take off the Liquor, take off the Fat, and put your Poupiettes in again with a little Cullis, observe that they are of a good Taste: Put them in a Dish, skim their Sauce, and pour it over them, and serve them up hot for *Hors d'Ouvre*.

Poupetons with Gravy.

TAKE a Quantity of lean Veal, proportionable to the bigness of the Poupeton desired.

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sign to make ; put it upon a Dresser with
 one Bacon, Beef Sewet, Parsley, green Oni-
 ons cut small, and a few Mushrooms, seasoned
 with Salt, Pepper, fine Herbs and fine Spice,
 well minced together ; take Crums of Bread
 the bigness of your Fist, put it into a Stew-
 pan with Cream or Milk, let it boil upon a
 stove to the Consistence of Cream, and put
 in it two Yolks of Eggs ; when it is done,
 take it off and let it cool ; when your Meat is
 half minced, put in four or five Yolks of Eggs,
 with your Bread boiled in Cream, and make
 an end of mincing your Meat ; then take a
 new pan, and lay in it slices of Bacon, with
 some minced Meat over them, smooth your
 Meat, rubbing it with Eggs beat up ; then
 take as many young Pigeons as you think fit,
 pluck them and pick them well, draw them
 clean, truss them and blanch them, then
 take them out and put them in cold Water,
 and pick them again ; put them into a Stew-
 pan with a few Cocks-Combs, some Sweet-
 breads of Veal, Mushrooms and Truffles cut
 in slices ; season it with Salt and Pepper, moisten
 them with Gravy, and let it simmer over a
 low Fire ; when ready, skim off the Fat, and
 thicken it with Veal and Ham Cullis ; you
 may put in it Tops of Asparagus, and Bot-
 toms of Artichokes, which must be blanch'd
 before you put them in your Ragou ; let it be
 of a good Taste, then let it cool ; when it is cold,
 put your Pigeons in the Stew-pan with your
 minced Meat and Ragou, but take care not to

put too much Sauce; then cover your Poupeton with the same minced Meat, smoothed and rubbed with beaten Eggs; lay your slice of Bacon uppermost, then put it in the Oven otherwise under a Cover, with fire under and over: Being done, take the Fat off, and put it into your Dish, turning it upside down; let it be of a fine Colour, make a hole in the middle the bigness of a Crown piece, and put in it a little Essence; then serve it up hot for your first Course.

Poupetons of Quails, Partridges, Turkeys, Doves, Ortolans, Larks, Hares and Rabbits are dressed in the same manner, the Difference is only in the Ragout you put in it; for you must always make use of the same sort of minced Meat.

Poupetons with Blood.

TAKE slices of Hare and Rabbit, put them upon a Dresser, with a bit of Ham, some Mushrooms, a couple of green Truffles, some Parsley and green Onions cut small, and season them with Salt, Pepper, sweet Herbs, and a little sweet Basil, mince them all together, put in it three or four Yolks of Eggs: Kill some Pigeons on the Spot, keep the Blood, put in a little Lemon Juice to keep it from turning scald, pluck and gut them, and dress them as above; then put them into a Pan with some Sweetbreads, Mushrooms and Truffles cut in slices; moisten them with Gravy, and let them boil upon a slow Fire; when done, skim

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the Fat, and thicken it with a little Cullis; then put in your Pigeons Blood, but do not let it boil lest it should turn; let it be of a good Taste, and put in some Cocks-Combs; then let it cool: Cut some Bacon into small Dice the Quantity of two thirds of the minced Hare; mix it all together, and work it into a Paste; then line the bottom of a Stew-pan with slices of Bacon, cover this with your minc'd Meat, and smooth it; then put in your Ragou of Pigeons, and put over some of the minced Meat and smooth it with Eggs beat up, with slices of Bacon over it, and put it into the Oven, or under a Cover, Fire under and over; when it is ready, take off the Fat, then turn it upside down into the Dish; make a hole in the middle the bigness of a Crown piece, and put in a little Essence of Ham, and serve it up hot for a first Course.

If you don't care to serve your Poupetons with Pigeons and their Blood, you may serve them with Woodcocks or Snipes, or with a Ragou of wild Fowl.

Poupetons and Quails.

PROportion your Quantity of minced Meat to the bigness you design to make your Poupeton of, take some Veal, Beef Sewet, Bacon, a few green Onions, Parsley, Ham and Mushrooms, season it with Salt, Pepper, Nutmegs, sweet Herbs and fine Spice, all minced together with Crums of Bread boiled in Cream, with four or five Yolks of Eggs, all

all well minced; then take a Stew-pan, and put in some slices of Bacon and minced Meat, rub it with beaten Eggs and smooth it; then put in it a Ragou of Quails, and cover it with the same minced Meat, lest the Sauce of your Ragou should run out; then cover with slices of Bacon and stew it, fire under and over: When the Poupeton is done enough turn it upside down into the Dish, then make a hole in the middle, the bigness of a Crown Piece, in which put a little Cullis, and then serve it hot.

You may make Poupetons with all sorts of Meat, the Variety of it lies only in the different sorts of Ragous you put in.

Poupeton with Fish.

TAKE two or three Carps, scale them, take the Skin off and the Bones out; put the Flesh upon a Dresser, and the Flesh of an Eel, some Mushrooms, Parsley and green Onions minced; season it with Salt, Pepper, Sweet Herbs, fine Spice, a little Garlick, and some Crum of Bread boiled in Milk; mince it well all together, then put in Butter in proportion with eight Yolks of Eggs, and mince it again all together; put into your Stew-pan some Paper rubb'd with Butter, afterwards your minced Meat of Fish, and put over it beaten Eggs, and smooth it; then your Ragou made with soft Roes of Carps, Mushrooms, Artichoke Bottoms, Cray-fish Tails, &c. You will find the making of this Ragou in the

Chapter

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Chapter of Ragous; then cover it with your minced Fish, smooth it well, and cover it with Paper rubb'd with Butter: Let your Poupeton be done as before, and serve it up hot, pouring a Cullis into the hole that is in the middle. When you have a mind to make a Salmon Poupeton, take the Flesh of a raw Salmon instead of Carps, and make your Stuffing in the same manner; then make a Fricassee of slices of Salmon and Lobsters; your Poupeton being in the Pan, put in the Ragou of slices of Salmon, cover it with the same, and let it be done; when it is enough, dish it up, and serve it in the same manner as before.

You may make Poupetons with any sort of Fish, as Soles, sliced Perches, Trouts, Eels, Turbots, Dabs, or any other sorts of Fish, with the same Stuffing, and the same manner of dressing; what makes the Difference is only the Ragou you put in, which must always bear the Name of the Fish you dress.

A sort of Dish called a small Button.

Make minced Meat well season'd as for a Poupeton; take a Stew-pan, and put in it slices of Bacon to wrap your Button in; put in it a Ragou of Mushrooms, Veal Sweetbreads, Bottoms of Artichokes, Cocks-Combs, Mushrooms, Truffles, and Tops of Asparagus, with a white Sauce; cover your Ragou with your minc'd Meat and slices of Bacon over it, and let it be done gently; when done, clear the Fat, dress it in its Dish with some Cullis, and serve it hot for your first Course. You

You may make the same Button with the Flesh of Carps, Eels, Tench, or any other Fish well minced and well seasoned.

Of Entries of Pullets.

Fowls forc'd with Cray-fish.

TAKE some Fowls, pick them very clean, gut and singe them; thrust your Finger between the Skin and the Flesh; take out the Craw, then make forc'd Meat with the Flesh of the Breast as follows. Take Beef Sewet, blanch'd Bacon, a Calf's Udder also blanch'd, Chicken Flesh, some Champignons, Truffles or Mushrooms (when in the way) Pepper, Salt, sweet Herbs, fine Spice, crums of Bread soak'd in Milk or Cream, and a couple of raw Eggs: All which must be cut small, mix'd together, and well relish'd; put part of this forc'd Meat into your Fowl's Belly; and then a Ragou of *Cray-fish* Tails and Mushrooms, with a little Cray-fish Cullis; then put the Remainder of the forc'd Meat over it, and sew up both ends close; do them again in the Stew-pan with Butter, Salt, Pepper, Parsley and green Onions; and above all let them be very white; then stick a Skewer through the Legs of your Fowls, and put them on the Spit, wrapping them up in some slices of Bacon, with a Paper round; tie them well and roast them at a slow Fire; and when they

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are roasted, take them off the Spit, and dish them up handsomely; then pour over them Ragou of Cray-fish Tails, and serve them up hot for Entry.

Another time you may serve up your Fowls, in pouring a Cullis over them instead of Cray-fish Tails.

Fowls with Cray-fish another way.

TAKE some fine Pullets, pick them clean, gut and singe them; put the Livers upon the Dresser, with a little scraped Bacon, Parsley, green Onions, Pepper, Salt, sweet Herbs, fine Spice, with Champignons and Truffles, if you have any, a bit of Butter; mince all together, and put it into the Belly of your Fowls; then put them into a Stew-pan with a lump of Butter, Branches of Parsley, green Onions, Pepper, Salt and sweet Herbs; let your Fowls be well blanch'd before you put them to the Spit; wrap them up in slices of Bacon, with a Paper round them; when they are done, dish them, and serve them up with a Ragou as above, or else in a Cullis of Cray-fish.

Another time, instead of mincing the Livers of your Fowls, cut them in four or six, with some other Livers and Cray-fish Tails, scraped Bacon, Parsley cut small, green Onions, Pepper, Salt, sweet Herbs and fine Spice; all being well minced together, put it into the Belly of your Fowls, and let them be blanch'd the same way as those above; after they are done, dish them, add to them Cray-fish Cullis, and serve them up hot.

Fowls

Fowls with Oysters.

Pick and singe well your Fowls, and gut them; cut the Liver into Bits, with a dozen of Oysters, and a bit of Butter, seasoned with Pepper and Salt, sweet Herbs, fine Spice, Champignons, Parsley and green Onions; put all in a Stew-pan for a Moment over the Fire; then put all together into the Belly of your Fowls, and do them again as above; and in spiting them, cover them with Slices of Bacon, and a Sheet of Paper; keep a Ragou of Oysters in readiness for the time your Fowls be dressed, and make your Ragou thus: Take three dozen of Oysters, blanch them in boiling Water, put them into a Colander to drain, and take out the hard in the middle; put in a Stew-pan a Ladleful of Ham Cullis, or as much as you think fit: If you have but one Fowl, there need not be so much of it; put it over the Fire, skim off the Fat, and taste it; then put in your Oysters, changing your Stew-pan: When your Fowls are done, put your Ragou over them with the Juice of a Lemon, and let it be relishing, and serve your Fowls up hot for Entry.

Fowls with Oysters and Cullis of Cray-fish.

Dress your Fowls as those before, with this Difference, that instead of using Cullis of Ham, you put a good Cullis of Cray-fish over them, and serve them up hot for Entry.

Fowls with Oysters the Dutch way.

DRefs your Fowls as before; roast them, and make your Oyster Ragou in this manner: Blanch what Quantity of Oysters you think fit, being blanched, singe them, and take off the Beards and hard in the middle; put in a Stew-pan good Butter, a dust of Flour with a little Gravy; season the whole with Pepper and Salt, Nutmeg, and a Dash of Vinegar; put your Stew-pan upon the Stove; your Sauce being thickened, put in your Oysters, let it be of a good Taste; when your Fowls are ready, dish them up, put your Oyster Ragou over them, and serve them up hot.

Another Entry of Chickens or Fowls.

AT another time blanch your Oysters only in their own Liquor, which keep by you; pick the same as before, and the Liquor being settled, put part of it in a Stew-pan well tinn'd, with a couple of Anchovies cut small, and a little Gravy, then stew them; this done, put in Butter, of which a bit must be rowled in Flour; your Sauce being thick, throw in your Oysters; when ready to serve up, place in it your Chickens, and pour over them your Ragou of Oysters, with the Juice of a Lemon, and serve it up hot for Entry.

Another time, you may put with your Ragou blanch'd Parsley cut small, and at another time a Lemon cut in small square pieces.

Chickens

Chickens with Oysters the Flemish way.

Dress your Chickens as before, and make your Ragou as follows; Blanch your Oysters in their Liquor, which lay by, and pick them as before; put part of their Liquor in a Stew-pan, with four Yolks of Eggs, some Butter, Parsley, Tarragon, all together well blanch'd and cut small; Lemons cut in slices or small Squares, an Anchovie cut small, Pepper, Salt and Nutmeg; then put your Oysters over the Fire, and take care the Sauce don't turn; when your Fowls are roasted, take them off the Spit, and take the Wings and Legs from the Body, slice them upon the Breast, and crush them between two Dishes, then put your Ragou of Oysters over them, let it be of a good Taste, and serve it up for Entry.

Fowls (à la Mommorency.)

Take a Fowl, singe, gut, truss and blanch it over a Charcoal Fire; then lard it with thin Bacon; being larded, split it in the Back; put into the Belly a small Ragou with Sweetbreads of Veal, Champignons, Truffles if you have any, and some Bottoms of Artichokes; put it a stewing in a Stew-pan with slices of Bacon, of Ham and Veal; being stewed, take it off, and put in it a little Broth; let it have a boil, then strain it off in a Silk Strainer and skim the Fat well off; then set it on again and let it stew till it turns to Caramel; then

put in it your Fowls, and put your Bacon into the Caramel, put it upon hot Cinders, that it may glaze as it should; being ready to serve up, put a Cullis of Ham, or a Sauce made the *Italian* way into your Dish, then your Chickens over it, and serve it up for Entry.

A roasted Fowl (a L'achia.)

Take a Fowl, singe, pick, and gut it very clean, put the Liver upon the Dresser, with Bacon scrap'd, Parsley, green Onions, Pepper, Salt, sweet Herbs, fine Spice, and a little Butter, cut all together very small; then put them in your Fowl's Belly, and put the same in a Stew-pan, with good Butter, Parsley in Branches, green Onions, Pepper, Salt, sweet Herbs, and above all, let your Fowl be very white, plump, and round; spit it with slices of Bacon, and Paper round it.

Another time don't cut your Liver small, but cut it in four or five Pieces, with some of your Livers, and slices of Achia, and season as before. Take of Achia as much as you will fit, cut it into Slices, and blanch it in Water; being blanch'd, put it into cold Water, then let it drain in a Cullender; being drain'd, put it in a stew Pan with Gravy and Salt, and let it boil: The Fowl being ready, put it into a Dish, with your Ragou of Achia over it; let it be thin, of a good Taste, and well, so that it may please the Eyes of your Guests, and serve it up hot for Entry.

A Fowl, with Mangoes roasted.

TAKE some Fowls, order them the same way as above; there is only the Ragout that makes the difference; take the tender Mango you can get, cut the Flesh of the Mango in slices, take what is within the skin, blanch well all together in hot Water, then put it into cold Water, let them drain, then put them in a Stew-pan with Cullis of Ham and let it have a boil; when your Fowls are done, dish them up, put your Mangoes over them, and serve them up hot for Entry.

Roasted Fowls, with Anchovies.

DRESS your Fowls the same way as before, and put them on the Spit; take for the Anchovies, wash them, cut a couple of the small, and the other in slices; put those that are cut small in a Stew-pan, with good Cullis and Gravy, a bit of Butter, and the Juice of a Lemon; your Fowls being roasted, take them off the Spit, and dish them up; put your Anchovy Cullis over them, and the Anchovies in slices over them, and serve them up hot for Entry.

A roasted Fowl, with Shallot.

TAKE a Fowl and order it as before, except only, that you put a few Shallots into the forc'd Meat; your Fowl being done, take it off, then make your Shallot Sauce as follows, *viz.* Take some Shallots cut

small, put them in a Stew-pan with Gravy and Cullis, the Juice of a Lemmon, and a little beaten Pepper, and place in it your Fowl and your Sauce, and serve them up hot for Entry.

Fowls (in Bottines.)

THEse sorts of Entries are seldom used but in great Entertainments; take three fine Fowls, singe them slightly, take off the Legs, but leave as much Skin as you can; then take off the Wings, but don't cut off the Pinions; there must be no Skin left on the Wings, that they may be the easier larded; do the same with all your other Fowls, then take the Breast, and cut the Flesh into small Squares together, with that which remains on the Carcasses; then take your Legs, and take out of them the Bone and the Flesh, without breaking the Skin, leave only a little stump of Bone in the end of the Leg, like the small Bone on Mutton Stake; cut the Flesh of your Leg into small Squares, with Champignons, some slices of Partridge, likewise Ham cut into small squares; put to it some Sweetbreads of Veal, Mushrooms, Parsley, green Onions, a little scrap'd Bacon, Pepper, Salt, sweet Herbs, and fine Sauce; put all together a Moment over the Fire; see that it be well relish'd, put in the Juice of a Lemon, then stretch the Skin of your Legs, and put of this Salpicon into each Leg, and sew them up; then let it stew over a small Braise, as follows, *viz.*

U 2

Take

Take a Stew-pan, put in it some slices of Bacon and Veal, then place in it your Legs; season them, and cover them with the slices again; let it stew, and moisten it with good Broth, but let it not be too much done; when done, take it off and drain them; dish them up, putting some Cullis of Ham to them, and serve up hot for Entry.

Another time, instead of Salpicon you may use forc'd Meat, and lard them with fine Bacon, and you may do the former in like manner.

Entry of Fowls Wings.

CONCERNING the Wings of Fowls, they are larded; you put them in a stewing Stew-pan, with slices of Veal and Ham, a couple of Onions, Cloves, and good Broth; when they being done, take them out of the Stew-pan, and keep them hot, strain off the Broth they have been stew'd in, and skim off the fat very well; then put it over the Fire again, and let it stew till it turns to Caramel; take care it does not turn black, then order in your Wings, and the Bacon side upon the Caramel, and put it upon hot Cinders, that they may glaze softly; being ready to be serv'd up, if they are not glaz'd enough, put them a little over the fire, but do not leave them long; you will have them good; you may serve them up with an Essence, or else put a little Cullis and Gravy into the Stew-pan while they have been a doing, and a little Broth

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with the Juice of a Lemon; skim well off the fat, and strain it through a silk Strainer, and serve it up with the Wings over it; see it be relishing, and serve it up hot for Entry.

You may serve them up with a Ragou of Endive, Sellery, *Spanish* Cardoons, Lettice, the Hearts of Purslain, or Tops of Asparagus; this depends on the fancy of the Artist.

Fowls (a la Tartare.)

Pick well your Fowl, cut it in two, and beat it with the flat of the Kitchen Knife, then put it in a Stew-pan, with slices of Bacon, Pepper, Salt, sweet Herbs, fine Spice, Parsley, and green Onions; let it stew softly till it be almost done, then strew them with Crumbs of Bread, &c. and let it broil upon the Gridiron; see that it have a good Colour, then serve it up with a Remoulade, or with Gravy, and the Juice of a Lemon over it; you may make use of Butter instead of Bacon.

A roasted Fowl (accompanied.)

Pick your Fowl well, and gut it, take out the Breast-bone; you must have in readiness a small Ragou of young Pigeons, with Cock's-Combs, Champignons, and Truffles; put it into the Belly of your Fowl, and stuff the ends with a little forc'd Meat, then put on the Spit, wrap'd up in slices of Bacon and Paper; make a Ragou of Sweetbreads of Asparagus, Champignons, Cock's-Combs, and Cray-

Fish Tails, put it all together in a Stew-pan, with a little Cullis and good Gravy, and set it a stewing; then take half a dozen of Cray-Fish, and half a dozen of Sweetbreads of Veal larded and glaz'd in the manner as has been shewn with the Wings of Fowls; your Fowls being done, draw them off the Spit, and take off the slices of Bacon, and dish them up, your Ragou being relishing, and the fat well skim'd off, put in more Lemon Juice, and place your Chickens upon it, with the Sweetbreads of Veal, and the Cray-Fish round them; observe that after your Cray-Fish have been boil'd, you must pick the Tails, and force the Body of your Cray-Fish with a little Salpicon made with Champignons, Truffles, and Mushrooms, moistened with a little Cullis; then force the Body of your Cray-Fish, and put them in a small Seasoning, that they may take a taste; then put them round your Fowl, between each Sweetbread one Fish, and serve it up hot for Entry.

A Fowl (à la Jamaïque.)

TAke a good young Fowl, truss it and put a small Ragou in the Body of it, wrap it up in Paper with slices of Bacon, put it on the Spit, and when it is done, you serve it up with a minc'd Sauce, or with a Ragou, or with what you think fit.

Roast

Roasted Fowl, with Truffles.

TAke the best Fowls you can get, pick and clean them well, scrape some Bacon upon a Plate, pare a couple of green Truffles, wash them well, and cut them small, put them upon your scrap'd Bacon, with Parsley and green Onions cut small, a very little Basil, and the Livers of your Fowls cut also small, and season'd with Pepper, Salt, and a bit of Butter; mix all together, put it into your Fowl's Belly, and put them in a Stew-pan, with good Butter, Parsley, green Onions, Pepper, and Salt; your Fowls being pretty round and white, bind them with Pack-thread, wrap'd up in Paper with slices of Bacon; set it a stewing over a slow Fire, pare green Truffles, wash them well, cut them into slices, and put them in a Stew-pan with Veal Gravy, and let it stew over a gentle Fire, season'd moderately with Pepper and Salt; then thicken the Ragou with Cullis; your Fowls being done, draw them off the Spit, take off the slices of Bacon, and dish them up handsomely; let your Ragou be relishing and of a sharp taste, pour it over your Fowls, and serve them up hot for Company.

Fowls, with Mushrooms.

TAke good Fowls, and order them the same as those with green Truffles; scrape the Bacon white, add to it a few Mushrooms, Parsley, green Onions, a very little Basil, to-

gether with the Livers of your Chickens, season'd with Pepper and Salt, all cut small and mixt together, and put into the Belly of your Fowl; put them in a Stew-pan, with a Lump of Butter, Parsley, green Onions, Salt and Basil, being thus blanch'd, tie them to the Spit with Packthread, being wrapt up in slices of Bacon, and let them be done softly; make a Ragou of Mushrooms in this Manner; if your Mushrooms be dry, let them soak in luke-warm Water an Hour or two, then take them out, put them in a Stew-pan with Veal Gravy, and let them stew gently; having stew'd a quarter of an Hour, thicken it with Veal and Ham Cullis; the Fowl being done, draw it off the Spit, take off the slices of Bacon, and dress them up handsomely; let the Ragou of Mushrooms be relishing and sharp, pour it over your Fowl, and serve them up hot for Entry.

Roasted Fowls, with sweet Herbs.

TAKE good Fowls, pick and gut them clean, scrape some Bacon, with a little Ham cut small, a little Basil, Parsley, and green Onions, together with your Fowls Livers cut small, season'd with Salt and Pepper mix all together, and put it into the Body of your Fowls, bind it well on both ends, lest this small Seasoning might drop out; see that you never cut a Hole on the Backside, blanch them in a Stew-pan with a little Butter, Parsley, and green Onions, all in Branches, the

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spit them, wrapt up in Paper with slices of Bacon, and put them to the fire to be done gently; when done, draw them off, and take off the slices of Bacon, and dish them up handsomely; pour over them a Cullis of Ham, and serve them up hot for Entry.

Fowls, with forc'd Cucumbers roasted.

TAke good Fowls, pick and gut them clean, take off the Breast and other Bones, put the Flesh upon a Dresser with a little Ham, blanch'd Bacon, and an Udder of Veal blanch'd, together with Champignons, a little Parsley and green Onions, a few sweet Herbs, and fine Spice, two or three Yolks of Eggs, and some Crums of Bread soak'd, either in Cream or Milk; let these Crums of Bread boil, and when they are cold put them into your forc'd Meat, mince all well together, and force therewith your Fowls, and set by a little of your forc'd Meat; bind them well on both ends, blanch them again as the other were before, put a Skewer through the Legs, and spit them, wrapt up in slices of Bacon, bound round with Paper, and let them roast with a slow fire; take four middling Sorts of Cucumbers, peel them, and take out the Inside; this done, blanch them in one boyl; afterwards put them in cold Water, then stuff them with the minc'd Meat you have set by; put into a Stew-pan some slices of Bacon, place in it your Cucumbers, season and moisten them with a little good Broth, and put them a stewing; take half a
Ladle-

Ladle-full of thin Veal and Ham Cullis, and put it in a Stew-pan, and let it boil; see the Cullis be relishing; your Fowls being done take them off, and dish them up handiome ly; then take out your Cucumbers, being drained put them round your Fowls, and pour over your Cullis with the Juice of a Lemon, and serve them up hot for Entry.

Capons are dress'd the same way as Fowls.

Roasted Fowls, the Italian way.

TAKE your Fowls, pick and gut them, before, take Parsley, green Onions, Cham pignons, Truffles, your Fowls Livers, scrap Bacon, a little Butter, sweet Herbs, and fine Spice, mince all together, and put it into the Belly of your Fowls, then blanch them in a Stew-pan, as is shewn before, then spit them and wrap them up in slices of Bacon and Paper; take Parsley, green Onions, Terragon and Mint, and blanch them, then squeeze them well to get the Water out, and mince them very small; put into a Stew-pan as much of it as you think fit, with four Yolks of Eggs, a Glasse of Champain, half a Glasse of Oil, a couple of Anchovies cut small, half a Lemon cut into small Squares, a little beaten Pepper and Salt, a couple of Rocamboles cut very small, or bruised, put all together over the fire with a little Cullis, take care it does not turn; then draw off your Fowls from the Spit take off also the slices of Bacon, and dish them up, with your Sauce over them; see it be relishing, and serve them up hot.

Other Entry of Fowls, the Italian way.

Order your Fowl, and blanch it in a Stew-pan, the same as before, except only you use no Butter, but Oil and the Juice of a Lemon; this done, spit it, wrapt up in slices of Bacon and Ham, bound in Paper with Pack-thread; take a Ladle-full of good Veal Gravy, and as much of Ham-Cullis, with the same Quantity of good Broth, two Glasses of Champain, or Rhenish Wine, with half a Glass-full of good Oil, a Lemon pared, and cut in slices, two Onions cut in the same manner, some Basil, Thyme, two Laurel Leaves, a little Coriander Seed pounded, some Cloves, and four or six Cloves of Garlick; put all together over the fire, let it boil to a short Sauce, and skim it as much as you can, let there be nothing remaining, and strain it thro' a silk Strainer; your Fowl being done, draw it off the Spit, and take off the slices of Bacon; dish it up handsomely, pour your Sauce over it, and serve it up hot for Entry.

Other Fowls, the Italian way.

Refs your Fowls, like those here before, the Sauce only makes the difference; take a little Parsley, Terragon, a few green Onions very small; put all together in a Stew-pan, with a Glass of Champain, the Juice of a Lemon, a couple of Rocamboles, a little Basil, two Ladles-full of Ham-Cullis, a little beaten Pepper, with a Spoonful of good Oil, all together;

gether; having had one boil, taste it, and see if it be high season'd with Lemon; put your Sauce into the Dish, and the Fowls upon it. They dress also Fowls in this manner, by slicing them into Pieces; your Fowls being done you take them off, and cut them into slices or pieces, and they are excellent either with an *Italian* Sauce, or in Fillets, according to the Palate of the Master; Capons may be dress'd the same way, and serv'd up hot for Entry.

A Fowl or Capon (in Galantine.)

TAKE as many Fowls as you will make Galantines, for out of each Fowl is made a Galantine, singe and pick them clean, split them in the Back, take off the Skin as nearly as you can, take care not to tare it, then take the white of your Fowl and cut it in slices, with Ham in Fillets, Bacon and some Pistaches, cut in slices; place all together in a Dish, take the remainder of your Fowl's Flesh, with some Fricandos of Veal, a Piece of Bacon, a bit of Beef-suet and Ham, chopt all together into small Bits; put it upon a Dresser, with Parsley, green Onions, sweet Herbs, fine Spice, Salt, and Pepper, and mince it very well; put in it some Yolks of Eggs, and pound all together in a Mortar; let your forc'd Meat be relishing; then stretch your Fowls Skin over the Dresser, and make a Laying of forc'd Meat on the inside of the Skin in all its extent; then make a Fillet of the white of your Fowls, which you have cut thus, with

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a Fillet of Ham, a Fillet of Bacon, a Fillet of Pistaches, a Fillet of Yolk of Eggs, if you will serve them up for a Side-dish; then again a Laying of your forc'd Meat, and so you go on till all your Fowls Skins are fill'd up; then you sew up and join the Skins together, as if they were whole; then take a Kettle, put in it slices of Bacon and Veal; place it in your Fowls, and season them; cover them with the same slices on the top, as at the bottom; put in it half a Bottle of White Wine, some Cloves of Garlick, and some Broth, put it a stewing very gently, with fire under and over; see it be not too much done; then take your Fowls off the fire, and let them cool in their Braise or Liquor, so that they may take a taste; you may serve them up whole, upon Napkins, or cut in slices, or to serve to garnish some large Side-dish; they are served up hot if they are for Entries, with a Ham Cullis over them, or else cut into slices with a Cullis or Essence.

Fowls (à la Passépierre.)

Pick and gut your Fowls clean, cut the Livers small, with a little Bacon scrap'd, a bit of Butter, Champignons, Parsley, green Onions, Pepper, Salt, sweet Herbs, and fine spice; cut all small together, and put it into the Belly of your Fowls; blanch them as shewn before, then spit your Fowls, wrapt up in slices of Bacon and Paper, &c. Then take some Passépierre, pick and throw away the coarse part of it, and blanch them in hot Water,

ter, then put them into cold Water, and afterwards in a Stew-pan, with half a Ladle of Gravy, and as much Cullis of Ham; let all boil a Moment; your Fowls being done, take them off, and take off the slices of Bacon, dish them up with your Passiepie over them, and serve them up hot for Entry.

Fowls (à la Christmarine.)

ORder your Fowls, as those before, and take some Christmarine, and blanch this done, put it in cold Water, pick it clean and put it in a Stew-pan, with half a Ladle of Veal Gravy, and as much Cullis, put it over the fire, and boil it a Moment, see it relishing, and dish it up; your Fowls being ready, place them over your Christmarine, and serve them up hot for Entry.

Roasted Fowls, with sweet Herbs and Onions

TAKE good Fowls, pick and gut them well, then take their Livers, together with Parsley, green Onions, sweet Herbs, fine Spice, Pepper, Salt, scrap'd Bacon, and a bit of Butter, all together very small; put it into the Belly of your Fowls, and tie up both ends to keep in the Seasoning; blanch them in a Stew-pan as before, then spit them, and wrap them in Paper with slices of Bacon, so tie them and let them roast at a slow fire; take two or three Dozen of small Onions, peel and blanch them; afterwards put them in cold Water and then in a Stew-pan with good Broth;

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almost stew'd, thicken your Onions with Cullis Ham, and let them stew softly; when they are stew'd enough, skim well off the fat, and put in it the Juice of a Lemon; your Fowls being done, draw them off the Spit, and dish them up handsomely; pour your Onions over your Fowls, see your Cullis be good and refreshing, and serve it up hot for Entry.

All sorts of Capons roasted may be serv'd up with the same sweet Herbs and Onions.

Roasted Fowls, with Garlick.

Pick and gut well your Fowls, take their Livers, together with Parsley, Pepper, salt, sweet Herbs, fine Spice, a Clove of Garlick, scrap'd Bacon, and a Lump of Butter; mix all well together, and put it into the belly of your Fowls, blanch them in a Stew-pan, like those here before, and spit them, wrap up in slices of Bacon and Paper, and put them to the fire; take a dozen of Cloves of Garlick, pick and blanch them in hot Water, being blanch'd, and almost done, put them in a stew-pan with half a Ladle of Ham Cullis, and the same Quantity of good Gravy; put this over the fire, boil it up, and skim well off the fat; see that your Cullis be well ordered, and put into it the Juice of a Lemon in serving up your Fowls, which being done, draw them off the Spit, take off the slices of Bacon, dish them up with your Garlick Ragou over them, and serve them up hot for Entry.

Fowls

Fowls in Fricandos.

Pick and gut your Fowl, truss the Legs inside the Body, and blanch them, then cut them in two, break the Bones a little, and lard it with thin Bacon; this done, put it on the Spit like other Fricandos, as describ'd before, serve it up with a Ham Cullis, or Gravy taken out of the Stew-pan wherein it has been a doing; you will find this way of dressing Fowls in several Places, and serve it up for Entry.

Fowls (in Puis) with Mushrooms.

Take two Fowls, split one in the Back and the other in the Breast; take out all the large Bones, and lard their inside with Ham, then sew them together, so that both may make but one; after that, make a Ragou of Mushrooms, and fill therewith the Bellies, tie them at both ends, and set them a doing upon a dry Braise. Take a small Kettle, put in it slices of Bacon, Veal, and Ham; then put in your Fowls, season them with Pepper, Salt, Onions, and sweet Herbs; then lay over them again your slices of Veal, Bacon and Ham, put them a stewing, with fire under and over, when they are done take them out to drain, dish them up with a Ham Cullis over them, or else a small Ragou of Mushrooms.

Fowls

Fowls, with forc'd Meat.

Take a Fowl, pick it, and split it in the Back, take off the Skin; take the white of your Fowl, with some white of Partridges, or other Fowls, cut all into small Dice; take Bacon, Ham, or Pistaches cut in the same form, then take the flesh of your Fowl you laid by, and cut it into Fillets, a Piece of a Nut of Veal, a Piece of Bacon, Calf's Udder, and a little Beef-suet, minc'd all together very small, season'd with Pepper, Salt, sweet Herbs, fine Spice, Parsley, green Onions, a crum of a Clove of Garlick, and two or three Yolks of raw Eggs, all well minc'd together; put 'em in the Dish where you have put the Meat cut in small Dice, together with Truffles, if you have any, cut in the same shape; fill up with this your Fowl's Skin; let it be plump and round, then let it be done upon a clear Raife, and serve it up with a Ham Cullis over it. Another time you may lard your Fowl with fine Bacon, and do it like Fricandises; you may serve it up cold for a Side-dish, and in cutting it into slices, to garnish therein a large Dish.

A Fowl (in Vallon.)

A Fowl in Vallon is very near the same, as a Fowl in Ballon; only they do not take the Feet and the Wings in this: Take a Fowl, pick it clean, split it in the Back, take out all the Bones, leaving only one in the

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Legs, that may hold the Foot, and stuff with forc'd Meat, like that here above, then fix it up, and let it have the shape of a Fowl again, then thrust the Feet into the Belly, and the Wings the same; put it in a long deep Stew-pan, with slices of Bacon and Veal, wrap up your Fowl in a boulding-cloth, and put it in this same Stew-pan, season'd with Pepper, Salt, Cloves, sweet Herbs, and Onions; then lay over it the same slices of Bacon and Veal; moisten it with a Ladle-full of Broth and two Glasses of White Wine; put it on stewing softly, take care it be not over done; then take some Ham cut into very small pieces; beat them flat with the back of a Knife, and cut them into other slices as fine as you can, and then into small square pieces as small as the Head of a Pin; put them in a Stew-pan, with a small Bit of scrap'd Bacon and put it a sweating upon a Stove with a slow fire; when it has taken a little colour put in a little bit of Butter, a dust of Flour and stir it with a wooden Ladle, to make the Flour pretty brown; then moisten it with a Ladle of Broth, let it boil, and skim well of the fat: If your Sauce is not plenty, or too thick, you only put a little of your Consommé into it; your Fowl being done, draw it off, drain, and dish it up, putting over it a small Salpicon of Ham, with the Juice of a Lemon, and serve it up hot for Entry.

At another time you may put into it the Fowl's fles cut in the same manner, together with the Cullis of Ham.

Fowls, in Grenadins.

Pluck and split your Fowls in the Back, draw
 them, and take out all the Bones; then
 put into the Belly a Salpicon, made of Ham
 cut like small Dice, together with some Tru-
 ches, Champignons cut in the same form, Sweet-
 bread of Veal, and some slices of Fowls all
 round: Melt in a Stew-pan some Bacon, with
 Parsley and green Onions; put all your Meat
 into the same Stew-pan, season'd with Pepper,
 Salt, and the Juice of a Lemon. Let it be re-
 fring, and put it into the Belly of your Fowl,
 sew it up, and let it be round and plump;
 then add it with fine Bacon, and put it a stewing,
 with slices of Ham and Veal, Onions, a Bunch
 of green Onions, Parsley, Cloves, a little Ba-
 sil and Thyme; moisten it with Broth, and
 let it stew slowly: Being done, take out your
 Fowl, strain off the Liquor in a silk Strainer,
 season it well, and put it on the fire again,
 and let it stew till reduc'd to Caramel. Then
 put in your Grenadins, and put it upon hot
 coals to glaze slowly, or over a Stove with
 low fire, don't stir from it till done; then
 serve it up with an Essence of Ham, and serve
 it up hot for Entry.

Fowls (à la Marly.)

Pluck your Fowls clean, split them in the
 Back, take out the side Bones and those
 of the Legs; take Ham cut into slices the
 breadth of your little Finger, season'd with

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sweet Herbs and fine Spice, and lard thereof with the inside of your Fowls. Make a Ragou of Sweatbreads of Veal, Cock's-Combs, Truffles, and Mushrooms, make an Abbaye with Paste, and Hogs-Lard, as if it were a Tourte; put in a slice of Bacon, with your Fowl over it, and force your Fowl, with your Ragou of Sweetbread of Veal, and sew up the same; place some slices of Bacon round your Fowl, then cover it well with your Paste, but see it is not laid double; take a Sheet of Paper dawb'd with Hogs-Lard, and wrap up in your Fowl; let it be baked in a Baking-pan at least three Hours to be done well: Being baked, take off the Paper, dish it up handsomely, and serve it up hot for Entry.

Fowls, with Ham

Split and gut a Fowl, lay the Liver upon your Dresser, with scrap'd Bacon, Pepper, Salt, sweet Herbs, fine Spice, green Onions, Parsley, Champignons, Truffles, and a lump of Butter; chop all very small together, and stuff therewith the Belly of your Fowl, tie it on both ends, and blanch it as here before; this done, spit it, wrapt up in slices of Bacon, with Paper round it; cut some Ham into small slices, beat them flat, and place them in a Stew-pan, and let them take a colour on both sides; then take them out again, put a little Butter in it, with a little of Flour, and stir it with a wooden Ladle till you see them of a good colour; moi-

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with good Broth and good Gravy, take care be not too high colour'd; if it is not thick enough, add to it your common Cullis; put it a Glas of White Wine, and skim it, and if you think proper, put in again your Ham, but in doing so you make it lose all its virtue; your Fowl being done, take off the slices of Bacon, and dish it up, putting your slices of Ham upon it, and then your Cullis of Ham, with the Juice of a Lemon, and serve it up hot for Entry.

At another time you may cut your Ham into slices, after it has taken a colour, but you must never put the same into your Sauce.

A Fowl (in Herisson.)

Take a Fowl, pick and gut it, cut the Liver small, together with Parsley, sweet Herbs, fine Spice, green Onions, Pepper, Salt, Crap'd Bacon, and a lump of Butter, being all small all together, put it into your Fowl, and sew'd up on both ends, and blanch it as that before; this done, lard it with small slices of Ham, then spit it, wrapt up in slices of Bacon, and ty'd with a Paper round it; being done, take off the slices, dish it up, put over a Cullis of Ham, and serve it up hot for Entry.

A Fowl (in Herisson) another way.

Take a Fowl, pick, draw and order it as that above, spit it, wrapt up in slices of Bacon, and tied with Paper round it; see the

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Head of it is so thrust into the Belly, that there appears nothing of it but the Bill. Take two or three dozen of Skewers of a Finger length (see the way of making Athelets Skewers) take thin lean Bacon cut into small Pieces, the breadth of a Thumb, and twice the thickness of the Blade of a Knife, join'd together; put them afterwards in a Stew-pan upon a Stove, to take out the grossest part of the Fat; then put in it Sweetbreads of Veal cut the bigness of the end of your Thumb together with some Champignons, some Livers, Parsley, green Onions, and some Herbs, thick on it, with a dust of Flour, and moisten the whole with a little Gravy, then let it cool; take your small Skewers, of the length of a Finger, and put upon one of them a bit of Sweetbread of Veal, a bit of Champignon, and a bit of Bacon, till the small Skewer is quite full; see you leave so much wood as will stick in your Fowl, then dip them into the Sauce in which they have lain; strewn them with fine Crum of Bread, and let them broil till they get a good colour; your Fowl being done, dish it up, with a Cullis over it, and stick in it your Skewers or Athelets, and serve it up hot for Entry.

A Fowl in Fillets, with Pistaches.

SPit your Fowls, and let them roast; when being done, take them off, and cut off the Wings, and the white of the Breast; keep a small Sauce ready in a Stew-pan, made with

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Sweet Herbs, a little good Butter, small Cham-
 ignons, cut into slices ; put it over the Fire
 with a dust of flour in it, stir and moisten it with
 a Ladleful of good Broth ; see it be of a good
 Consistence ; take Pistaches scalded, and cut into
 Slices ; put them in, and make a thick Sauce
 with four or five Yolks of Eggs, beat the same
 with Cream ; and when you see your Sauce
 very short, thicken it with the same Eggs
 and the Cream ; then put in it the White
 Legs of your Fowls, with the Juice of a
 Lemon ; you must cut your Wings only in
 two ; then place the slices of your Fowls in the
 Dish, with your Sauce over it, and let there
 be no Sauce remaining ; make it as relishing as
 possibly can be, and serve it up hot for Entry.

Roasted Fowl with Chesnuts.

Pick and gut a Fowl, cut the Liver small,
 together with Parsley, green Onions,
 sliced Bacon, Butter, Pepper, Salt, sweet
 Herbs and fine Spice ; take Chesnuts, peel
 them, and put them into a Braise, to take off
 the small Skin ; then mix your Chesnuts with
 forc'd Meat, put all together into the Belly
 of your Fowl, and blanch it in a Stew-pan,
 with a bit of Butter ; spit it wrap'd up in slices
 of Bacon, with Paper tied round it ; take your
 old Chesnuts, put them in a Baking-pan,
 with Fire under and over, and take off that
 small Skin ; then put them in a Stew-pan
 with Broth, and let them be done quite ; when
 they are done, pour out the Broth, and put in

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it half a Ladleful of Essence, a little Cullis and a little Gravy; your Fowl being done draw it off the Spit, and take off the slices of Bacon; dish it up, put your Chesnuts over with the Juice of a Lemon, and serve it hot for Entry.

Roasted Fowls with Spanish Cardoons.

Pick and gut your Fowls; put the Liver upon a Dresser, together with scraps of Bacon, Butter, Parsley, green Onions, Chives, pignons, Pepper, Salt, sweet Herbs and Spice cut all together very small, put it into the Body of your Fowl, blanch it in a Stew-pan with a little Butter, Parsley and green Onions in Branches; this done, spit them wrapped in slices of Bacon, and Paper tied round; keep your Cardoons ready, put them in a Stew-pan, with half a Ladleful of good White Gravy, and half a Ladleful of good Ham Cullis; put in your Cardoons, being half a Fingers length, and well blanched: Before you put them into the Cullis, let them have a boil, and skim them well; in serving up pour to them the Juice of an Orange: Your Fowl being done, take off the slices of Bacon, dish it up with your Ragou over it, and serve it up hot for Entry.

Fowls in Fillets.

Pick, gut and spit your Fowls wrapped in slices of Bacon, with paper tied round them; they being done, take them off the Spit

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and let them be cold; take a a Stew-pan, put in it fresh Butter, with some Champignons cut into slices; put your Stew-pan over a Stove, toss it up four or five times; put in a dust of Flour, and stir it; moisten it with a Ladleful of good Broth seasoned with sweet Herbs: Your Fowls must be cut into slices, and put into this Stew-pan, with some Crayfish Tails; thicken your Sauce with Eggs, and serve them up hot for Entry.

A roasted Fowl with green Walnuts.

Pick and gut your Fowl, and cut the Liver small, with scraped Bacon, some Butter, Parsley, green Onions, Champignons, Pepper, Salt, sweet Herbs, and fine Spice, mince all well together; then take half ripe Walnuts pick'd and peel'd; take a handful of them and mix them with your minced Meat; put it all into the Belly of your Fowl, which you spit wrap'd up in slices of Bacon, with Paper tied round; take about half a hundred, which is enough, of green Walnuts pick'd for one Fowl; blanch them in hot Water; then put them in a Stew-pan, with half a Ladleful of Ham Cullis and a little Gravy; let it boil a Moment, and skim the fat well off; see they have a good Taste: Your Fowls being done, draw them off the Spit, and take off the slices of Bacon, and dish them up; then pour your Ragou of green Walnuts over them, and serve them up hot for Entry.

You may serve up Capons the same as such Fowls.

Fowls

Fowls (in Canellon.)

TAKE some Fowls, pick and draw them well, and cut them in halves; take out all the Bones, and make a little forc'd Meat very fine, with a little Fowl's Flesh, a bit of a Leg of Veal, a Calf's Udder, some blanch'd Bacon, Beef Sewet, a little Ham, some Champignons, green Truffles, Parsley, green Onions, sweet Herbs, fine Spice, Pepper and Salt, and mince all together; take some Crumbs of Bread, put them in a Stew-pan with a little Milk, let them boil; then let them be cold, and put them into your forc'd Meat, together with some Yolks of Eggs; then spread your halves of Fowls over a Dresser, and put over them some of this forc'd Meat, rowl them up one after another: At another time you may cut them in four, and let them be done in Braise; they being done, take them off the fire, drain, and dish them up with a Ham Cullis over them, and serve them up hot for Entry.

A Fowl with Cream.

TAKE one or two Fowls, according to the bigness of your Dish, clean, order and spit them; they being roasted, take them off the fire, and let them grow cold: Take a bit of Neck of Veal, take well off the Skin, and cut it in thin slices, together with a piece of Bacon blanch'd, some Beef Sewet, a Calve's Udder, some Champignons, Parsley, green Onions, sweet Herbs, fine Spice, Pepper and Salt; put them together

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together in a Stew-pan over the Fire; when it is enough, take it off, put it upon a Dresser, and mince it well; take the Breasts of your Fowls, and mix them with this forc'd Meat, being cut small, put them in a Mortar, with some Crums of Bread boiled in Milk; which being cold, put it to your forc'd Meat, together with six Yolks of Eggs, and the half of the Whites whipp'd up to Snow: Pound all well together, and put this forc'd Meat in the Bottom of a Silver Dish, or other Dish, and put your Fowls upon it, and fill it up with what is left of the forc'd Meat, with a hole in the middle, to put in a small Ragou of Sweet-meats of Veal, Cocks-Combs, and Champignons; then cover your Ragou, and make your Fowls as round and plump as you can: Beat an Egg, and colour your Fowls therewith; make you make them very smooth, strew them with fine Crums of Bread, and bake them in the Oven, or under the Cover of a Baking-pan: They being baked, and of a good colour, wipe off the Fat; wipe off clean the Border of your Dish, and set a little Cullis on the side of your Fowls, and serve them up hot for Entertainment. If you cannot get a Silver Dish, you may take a Baking-pan, with an Abbess on the Bottom, after that your Fowls are put into the Dish.

A roasted Fowl with Cream.

Pluck and gut a Fowl, blanch it over a Charcoal Fire; then lard your Fowl: This done,

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done, put it in a Stew-pan, with a quart of Milk, a lump of Butter, sweet Herbs, a little Coriander Seed, Pepper, Salt, and Onions cut in slices, and put it a Moment over the Fire; then spit it, and baste it with the Milk; being almost done, take a pint of Cream, with a small handful of Flour, stir all well together, and put in it a good lump of Butter with Salt; put all together a Moment over the Fire, and stir it with a wooden Ladle; then baste your Fowl with Cream, so that it may make a Crust upon it, and let it have a good Colour; your Fowl being done, take it off and dish it up with a thick *Potrade* under it, and serve it up hot for Entry.

A Fowl with a Sauce made of Carps.

Pick and draw well your Fowl, mince the Liver with a little Parsley, green Onions, sweet Herbs, Salt, Pepper, a little scraped Bacon, a bit of Butter, Champignons and green Truffles, if you have any; put the whole into the Belly of your Fowl, blanch it in a Stew-pan with Butter, Parsley, green Onions and Salt; then spit it, wrapt up in slices of Bacon, with Paper tied round it: Put into a Stew-pan two Pound of Fillet of Veal, some slices of Ham, a Carp cut in four laid over the Meat, and put your Stew-pan over the Fire; when you find it sticks to the Pan, you must take care it is not burnt, then moisten it with Broth, and half a Ladleful of common Cullis, more or less, according to the Quantity you have occasion

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occasion for; put in a Glas of Champaign, a clove of Garlick, some Cloves, a Branch of Basil, some whole green Onions, and a Lemon cut in slices; skim your Cullis well, see it be of good taste, and look well to the Eye; strain it off in a silk Strainer; then take your Carps Melts, blanch them, and put them in your Carp Sauce: Your Fowl being done, draw it, and take off the slices of Bacon; dish it up, put your Melts round your Fowl, and the Sauce over it, and serve it up hot for Entry.

A Fowl with Sauce made of Pikes.

Order your Fowls the same as those with the Carp Sauce; the only difference is, that instead of Carps they use Pikes to make the Cullis with; and instead of Melts, they take some slices of Pike. At another time you pound Cray-fish Shells; take all your Meat and your Fish out of the Cullis, and put in your pounded Cray-fish, and strain them off in a Sieve, if you will; you may make a Hash of Pike, and some of the White of Partridge, together with a little Cullis, in putting this into a Dish, and to make it stick: Your Fowls being done, draw them off, and take off the slices of Bacon; place them upon this Hash, and put some Cray-fish Tails in your Cullis, with some slices of Pike, to shew that they are dressed with a Pike Sauce: Put all over your Fowls, and let it have a good taste, then serve it up hot for Entry.

A Fowl (à la Braise.)

Pick and gut your Fowl, truss the Legs inside the Belly, and lard it with thick Bacon, the bigness of the half of a small Finger; season it with Pepper and Salt, sweet Herbs and fine Spices; then lard your Fowl, and bind it with Packthread; take a long deep Stewing-pan, and put in it some slices of Bacon and Veal; then put your Fowls into it, seasoned with Pepper, Salt, sweet Basil, Thyme, Bay leaves, Onions, and a crum of Garlics; continue to cover it with slices of Bacon and Veal, and moisten it with a Glass of Wine and one or two Ladles full of Broth; stew over Fire under and over; being done, dish it up putting a minced Sauce over it, or a Ragout of Sweetbreads of Veal, Cocks-Combs and Champignons, or a Cullis of Ham, or a Ragout of Oysters: All which depends on the fancy of the Cook, if only it has a good Taste; then serve it up hot for Entry.

A Fowl with large Onions.

Take a Fowl, clean and order it like the above, lard it, spit it, and baste it with good Butter; cut large Onions into slices, and put them in a Stew-pan with a lump of Butter, then put it over the Fire; it being of good Colour, strew it with a dust of Flour, moisten it with Gravy, season it and skinned well; if it is not thick enough, put in a little of your Cullis: Your Fowl being done,

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off, and dish it up; see your Ragou be re-
freshing, and put your Onions over it, with
the Juice of a Lemon, and serve it up hot for
Entry.

Fowls (in Crepine) with Calves Caul.

Pluck, gut well, and spit your Fowls; they
being done, let them be cold; to make
the forc'd Meat, take a piece of a Fillet of
Veal, take off the Skin, and cut it into bits,
together with a piece of Bacon, a Calf's Ud-
der, a bit of Beef Sewet, some Champignons,
Mushrooms, green Onions, sweet Herbs, fine Spice,
Pepper and Salt; put all together in a Stew-
pan over the Fire, to sweat about a quarter
of an Hour; then put this Meat upon a Dres-
sing, and mince it well; then take the Breasts
of your Fowls, and mince them with the other
Meat; take some crums of Bread, boil them
in a Stew-pan with Milk, till your crums be
very thick; then let it be cold, and put it to
your forc'd Meat, together with six Yolks
of Eggs, whipping up three Whites to Snow;
put all together in a Mortar with your forc'd
Meat: You must have a small Ragou made
of Sweetbreads of Veal, Cocks-Combs,
Champignons, and Bottoms of Artichokes cut
in slices; take the Caul of a Calf, or that of
a Sheep, the best is that of a Calf; keep as
many pieces of your Caul as you have Fowls;
put a piece of the Caul in a baking Pan, and
put in it your Fowl, and then your forc'd
Meat; leave a hollow place in the middle to
put

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put in your Ragou; go on putting over it another laying; then wrap up your Fowl round in the Cawl, and send it to the Oven to be baked; being done, dish it up with Cullis of Ham, and serve it up hot for Entrée.

A Fowl the English way.

TAKE good Fowls, pick and gut them clean, make some forc'd Meat in the manner, *viz.* Take the white of a roasted Fowl, some Mushrooms, some Sweetbread of Veal, a bit of Ham, a little Bacon, a Calf's Udder blanch'd, together with some Champignons, a little Parsley, green Onions, sweet Herbs and fine Spice; mince all well together; this done put to it a couple of Yolks of Eggs, a Crum of Bread the bigness of an Egg, boiled in Milk or Cream, and pound it in a Mortar. This done, stuff with this forc'd Meat the Belly of your Fowls, and tie them up at both ends to keep in the forc'd Meat; blanch them, and bind them with Packthread with some slices of Bacon under and over; then spit them, and let them be a doing a slow Fire: Make a minced Sauce in the following manner; Put a little melted Bacon in a Stew-pan, together with a few green Onions cut small, some Champignons and a Truffle small: Set all this a Moment upon a Stove, moisten it with Gravy, and let it stew slowly over a gentle fire; being done, skim well the Fat, and thicken it with a Cullis: Your Fowls being done, draw them off, and un-

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the Packthread; then take off the slices of
con, and dish them up handsomely: Let
your minced Sauce be relishing, and a little
sharp; put the same over your Fowls, and
serve them up hot with the Juice of a Lemon
for Entry.

A Fowl in Hash.

Take some Fowls ready dress'd, then take
the Flesh and cut it very small; take the
creasies, put them in a Stew-pan with good
Broth, an Onion cut in Slices, Parsley and
other Herbs; when it is boiled enough, strain
it off; then put in it a bit of Butter rowled in
Flour, and let it stew again a moment, then
put in your Hash of Fowls; let your Hash
be relishing, thicken it with three Yolks of
Eggs, or more, according to the Quantity of
Hash you make; it being thick, put in it the
Juice of a Lemon, and serve them up hot for
d'Oeuvre.

A Hash of Fowls the English way.

Take Fowls ready dress'd, take off the
Skin, white, cut the same into small square
pieces, and put it in a Stew-pan; boil the
creasies in a little Broth, then strain it in a
Strainer; take this Broth, and put in it
small pieces of Fowls cut into small squares,
put it over the Fire; add to it a bit of
Butter rowled in Flour, a little Pepper and
Salt, and if there is occasion for it, the Juice
of a Lemon; dish it up, garnish it with small
pieces of Bread fryed, and serve it up hot for
d'Oeuvre.

A Fowl with Saffron the Polish way.

DRAW a Fowl clean, and order it as should be; spit it wrap'd up in slices Bacon, with Paper tied round it; take a good many Onions cut into slices, boil them in a Stew-pan with Broth as white as possible being well boiled, strain them off; put them in a Stew-pan, and if too thick, add more Broth to them; they must be just as thick as a Cullis of Ham; then take Saffron, dry it and pound it well, put into a Cup or small Vessel a good deal of it, together with a little hot Broth; stir it well, and put a little now and then in your Cullis, till you see it is of a good Colour; but your Saffron may not prevail: Take your Fowl off the Spit, cut off the Legs and Wings, and put them in your Cullis, and serve them up hot for Entry.

At another time, you may take Parsnips and Roots cut into slices; boil them, and put them the same Cullis as above, with a little Saffron. Instead of roasting your Fowl, roast it in a Kettle, a quarter of an Hour will be enough, if it be good and tender; cut it up and dish it, putting your Cullis of Parsnips and Roots over it, and thus serve it up hot for Entry.

A Fowl, Chicken or Capon (à la Bourgeoise)

TAKE a Fowl, finge, pick, draw and clean it; take a Kettle or earthen Pot, put water in it enough to soak your Fowl in;

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Put your Pot over the Fire with a handful of Salt; and when the Water boils, put in your Fowl, but let it not boil too much: Put a lump of Butter in a Stew-pan, or earthen Pot, with a little of Flour, Nutmeg, Pepper, Salt and Oysters, if any are to be had; put your Stew-pan over the Fire, and thicken your Sauce; which being thickened and pretty relishing, take out your Fowl, and dish it up with your Oyster Sauce over it.

At another time you take a little Parsley, some green Onions, a little Mint, and a little Terragon, if you have any; but you may make your Sauce with Parsley only; and if you can get Anchovies, cut a couple small, and put them into your Sauce; cut half a Lemon, after having taken off the Rind, into small square pieces, and squeeze into it the other half, then put in a little Butter, a little of Flour, and a little Water, Pepper and Salt, and set your Sauce a stewing. When your Fowl being done, dish it up with your Sauce over it.

At another time put some Endive with your Fowl; and when it is done, give it three or four cuts with a Knife, and put it into a Stew-pan with a little Butter, and a dust of Flour, and set it over the Fire; then moisten with a little of the same Broth your Fowl has been boiled in; if it be not thick enough, thicken it with Eggs.

At another time you may dress your Fowl with Onions, in boiling them with your Fowl;

you may put them in a Stew-pan or earthen Dish with a lump of Butter rowled in Flour, Pepper and Salt; put it over the fire with some of the same Broth your Fowl was boiled in; thicken your Sauce, and serve it up hot for Entry.

A Fowl with Eels.

TAKE a Fowl, singe, pick and draw. Take a Liver, and put aside the Gall; cut it small, with Parsley, green Onions, Chives, pignons, sweet Herbs, fine Spice, Pepper, and scraped Bacon, and a lump of Butter; put all together into the Belly of your Fowl, and braise it in a Stew-pan with some Butter, Parsley, and green Onions; put it on the Spit wrapped in slices of Bacon, with Paper tied round it: Take some Eels, skin them, cut them in pieces the length of six Inches, and lard them with fine Bacon; being larded, take white Wine, put in it your Eels, and let them boil one boil; take a Caramel of Veal, in the following Method, *viz.* Take some Veal, Ham and good Broth, and boil it well, when your Veal is well done; this done, strain the Broth, and let it boil to a short Sauce, till the Gravy turns to Caramel; then put in small pieces of Eel, put them upon hot Cinders, let them stew softly, with a little fire under them; your Fowl being done, dish it up, putting round it a Cullis of Ham: Garnish your dish with slices of Eel, and serve it up hot for Entry.

At another time, instead of larding your Fowl with fine Bacon, you may lard

thoroughly with thick Bacon; and let it stew in a small white Braise made with slices of Bacon, seasoned with Pepper, Salt, sweet Basil, slices of Onions, and a couple of Glasses of white Wine; your Eel being boiled and firm, take a Cullis of Ham, take the Eels out of their Braise, and put them into your Cullis; your Fowl being done, dish it up with your slices of Eel round it, together with the Juice of a Lemon in the Cullis, and put it upon it, then serve it up hot for Entry.

A roasted Fowl (à la Cardinale.)

Take a Fowl lately kill'd, pick it clean, thrust your finger between the skin and the flesh in the breast, and in the back and legs; you must do this as soon as your Fowl is pick'd, otherwise it will be torn; and moreover, it is easier to be parted, and draw the day following.

You must have at least about two dozen and half of Cray-fish, and when boil'd pick them, and the Shells of them as well as possibly you can be: The more they are pounded, the more your Fowl will appear reddish; then put some Cray-fish Tails, a lump of good Butter, sweet Herbs, fine Spice, Pepper, Salt, Onions and Parsley cut small; pound all together; then take it out of the Mortar, put it over the Fire, stir it till it be of a red Colour, then pass it through a Strainer, strain it with all your strength with a wooden Ladle, and stuff therewith your

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Fowl when cold, between Skin and Flesh, in the Back as well as in the Breast and Legs; then wrap it up in slices of Bacon, with Paper tied round it, and so spit it, and let it be roasted; being done, draw it off, and take off the slices of Bacon; dish it up, putting over it an Essence or Cullis of Ham, and serve it up hot for Entry. At another time, instead of putting Slices of Bacon round it, you must besprinkle it with some of the same Butter they were stuffed with.

Of Brusolles and Scotch-Collops.

Brusolles the Italian way.

TAKE a stale Nut of Veal, take off the Skin, and cut it into small slices, almost as big as half a Crown Piece, and beat them flat; they being all done alike, put them in a Stew-pan, with half a Glass of good Oil, the Juice of two Lemons, some Parsley cut small, Onions, sweet Basil, some Bay Leaves, Garlick, Pepper, Salt, sweet Herbs, fine Spice, and Champignons; put all together in a Stew-pan over the Fire, and don't leave stirring it but as soon as they are hot take them off: Take a small Kettle, put in it some slices of Bacon, and take the Skin of the Nut of Veal and place therein your Brusolles piece by piece; your Brusolles being placed, put the

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their Gravy with the rest, and cover them with slices of Bacon; then put the Cover over your Kettle, and put a Charcoal fire under and over; let them stew very softly; being done, take out of the Stew-pan the slices of Bacon and the Bay Leaves; take away the Fat, and thicken it with common Cullis; let them be relishing, and serve them up hot for Entry, or *Hors d'Oeuvre*.

Other Brusolles with a white Sauce.

YOur Brusolles being cut, as were those here before, put them in a Stew-pan with Oil, Pepper, Salt, sweet Herbs, fine Spice, Parsley, green Onions, a Clove of Garlick, Champignons, and the Juice of a Lemon, all together cut small; put it over the fire, and stir it now and then; strew it with a dust of Flour, and moisten it with a little Broth, and half a Glass of white Wine; let it stew with a slow fire; being done, thicken it with Yolks of Eggs and Cream; let it be relishing, and serve it up hot for *Hors d'Oeuvre*.

Brusolles made with young Rabbits.

Take young Rabbits, and flea them, cut the Flesh into small bits, and beat them with a Cleaver; then put this Meat into a Stew-pan, with Parsley, Green Onions cut small, Pepper, Salt, sweet Herbs, fine Spice, Champignons, Truffles, if you have any, a Rum of Garlick, some Bay Leaves, half a Glass of good Oil, as much white Wine, and

the Juice of a Lemon; put the Stewing-pan over the fire, and stir it now and then, keeping it hot: Then take a small Kettle, put in it some slices of Bacon, and place your Brusfolles in it, laying them flat as much as possible; your Brusfolles being thus placed, cover them with a layer of Veal slices; break the Bones of your Rabbits, lay them over your Brusfolles, together with some slices of Bacon; cover your Kettle, and let it stew fire under and over; your Brusfolles being done, take them out, strain off the Gravy, and skim well off the Fat: Put your Brusfolles in a Stew-pan; the fat being well taken off from the Gravy, put it to your Brusfolles, together with a little Cullis; let it be of a good taste, and serve them up hot with the Juice of a Lemon for *d'Oeuvre*.

You may make Brusfolles with Hare, or other Flesh, as well as with that of Rabbits.

Other Brusfolles.

TAKE Fillets of Veal, and beat them flat with the back of your Knife; put them in a Stew-pan with slices of thin Bacon the breadth of two Fingers, and your Fillets of Veal the same, strew them with Parsley and green Onions cut small, and some Spice; continue to make a layer with the like Seasoning, and a layer of slices of Meat alternately to the end; cover it with slices of Bacon, and put it a stewing fire under and over, the Stew-pan being close covered; your Brusfolles being done,

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Take a Cullis with Carcasses of Partridge, the whole well skimmed off; put these slices in the Dish, and the Cullis over it, with the Juice of a Lemon, and serve it up for Entry, or serve them in their Liquor they have been broiled in, well skim'd, and thickened with a Ladleful of your common Cullis.

Scotch-Collops with Mutton.

Take a leg of Mutton, take out of it the Pope's Eye, take off all the Skin; then cut your Pope's Eye, with all the tender part, into small bits the bigness of the end of your Thumb and flatten them as much as possible: Take a Stew-pan, rub the inside all over with Butter; this done, place in it your Collops, season them with beaten Pepper and Salt, Parsley, green Onions, a Rocambole bruised and cut small; strew slightly your Collops with this Seasoning: They being ready to be served up, put them on a Stove with a quick fire; keep your stew-pan continually moving lest your Collops be burnt; having tossed them up three or four times in this manner, dish them up; put in the Stew-pan a little Gravy, a little Ham Essence, and the Juice of a Lemon; let your Sauce be relishing, and pour it over your Collops, then serve it up hot for Entry. Collops of all sorts of Meat may be dressed in the manner aforesaid.

Scotch-Collops made with Veal.

Take a piece of Veal, make out of it forc'd Meat pretty thick, then make of it small Balls,

Balls, and fry them to have a good Colour, and lay them by till you are ready to serve. Take a Nut of Veal, and take off the Skin, then cut it into bits as small as the end of your Thumb, and beat them flat; rub the inside of a Stew-pan with Butter, and lay in your Collops, strew them slightly with Parsley, green Onions cut small, a Rocambole bruised, Pepper and Salt; they being ready to be served up, put them upon a Stove with a quick fire, and give them two or three tosses; and when you see them stick to the Pan, and begin to burn, be ready, you must not leave them, for fear of burning them: Then dish them up, and in the same Stew-pan a dust of Flour, a little Gravy or Broth, and put in it your Balls, stew a Moment, and put them over your Collops, with the Juice of a Lemon; let it be boiling, and serve it up hot for Entry. Garnish your Dish with small slices of Bacon fry'd; you may add to the Balls Cocks-Combs and Sweetbreads ready done.

Of white Puddings, black Puddings and Chitterlings.

White Puddings.

TAKE the white of a young Turkey roasted, and the white of a Capon, also some Veal, (if you will make a great quantity of these Puddings) mince your Meat well, and mix with it some Hog's Head

in small Dice, season it with Salt and
two large Onions roasted in the Ashes,
well hash'd with the rest; add to it two
three whites of Eggs well beaten to Snow;
a quart of Milk mix'd with a dozen
of Eggs, and let it boil till it be thick;
care it does not curdle; put to your minc'd
as much of this Milk as is necessary, but
it not too thin: Then take Hog's Guts
scalded, scraped and cleansed; fill them
your minced Meat, and make your Pud-
long or short as you please; tie the two
; and as you are a stuffing these Guts, prick
a little with a Pin, to give them vent:
when they are all fill'd, blanch your Puddings
Water, with slices of Onions in your Water,
when you will serve them up, broil them
Sheet of Paper, with Hog's Lard, over a
erate Fire, lest they burst. Serve them
not for first Course.

Black Puddings.

PUT in a Stew-pan some Hog's Blood, and
to make them the more delicate, put in
little Milk, and a Ladleful of fat Broth;
cut a sufficient quantity of thin slices of
g's Fat, with some Parsley, Chibbol and
et Herbs cut small; put the whole in your
w-pan, season it with Salt, Pepper, Spice,
Onions done in hot Cinders, and cut small;
x this with your Blood; then make your
dding as big as you please; your Guts be-
well cleansed, scraped and scalded, blanch
6 them

them in hot Water, and prick them with a Pin; and if you see the Fat come out, they are blanch'd enough; then take them out of the Water, and when cold, broil them, and serve them up hot.

Other sorts of Puddings.

SOME Cooks make likewise other sorts of Puddings, either with fat Liver, or a Calf's Liver.

The first sort.

CUT a quarter of a Pound of Hog's Liver in thin and long slices, and mince a Pound of fat Livers, with as much of the white of Capon; the whole being mixed with Yolks of Eggs, and two quarts of Cream, season it with sweet Herbs, Chibbol, Salt, Pepper, fine Spice, and pounded Cloves; then stuff with it your Guts either of Hogs, Sheep or Lamb; let your Puddings boil in Milk, with Salt and Bay Leaves. These Puddings may be broil'd as those before, and served up with Orange Juice.

The second sort.

MINCE a Calf's Liver, and a third part of the Liver of a Hog, and pound them in a Mortar, but reserve some cut in Dice; and after it is seasoned as before, put it in either Hog's or Calf's Guts; boil these Puddings on a moderate fire in white Wine, with Salt and Bay Leaves; and after they are cold, being in their Liquor, broil them, and serve them as those before.

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Hog's Chitterlings, or Andouilles.

Take the large Gut of a Hog, cleanse it well, and put it to soak one or two days in Water, and then blanch it in hot Water with a little Salt, slices of Onions, and some slices of Lemon; then put it in fresh Water, take it out again a little while, cut it into several Parcels, according to the length you will have your Puddings; then wash them in white Wine for a little while, to take off the ill scent: Take off some Fat of the Hog's Belly cut into slices the length you will have your Puddings of: Now cut as much of the lean of the same into slices, and season them with Salt and Pepper as much as you like; then put your slices on a limber Skewer, and slide them through your Gut; when your Skewer is quite in it, tie up both ends of your Gut with Packthread: Your Andouilles or Puddings being thus formed, put them in a Kettle with Water, Onion slices, Bay Leaves, and two Bay Leaves; let them boil gently, skim them well, and put in a quart of Milk; let these Puddings grow cold in the same Liquor they were boiled in; then take them out, and take care not to break them; they may be broiled on Paper, and served up immediately.

Calf's Chitterlings, or Andouilles.

TAKE some of the biggest Calf Guts, cleanse them, cut them in pieces proportionable to the length of the Puddings you design to make, and tie one end of these pieces; then take some Bacon, with a Calf's Udder and Chauldron,

Chauldron, blanched, and cut in Dice
slices; then put them in a Stew-pan, and
season them with fine Spice pounded, a Bay
some Salt, Pepper, Shallot cut small, and a
half a pint of Cream; toss it up, then
off the Pan, and thicken your Mixture
four or five Yolks of Eggs, and some cr
of Bread; then fill up your Chitterlings
your Stuffing, keep it warm, then tie the
ends with Packthread, blanch and boil
like Hog's Chitterlings, let them grow cold
their own Liquor: Before you serve up
Puddings, boil them over a moderate fire,
serve them up pretty hot. This sort of
douilles or Puddings may be made in Sum
when they seldom kill any Hogs.

Calf's Chitterlings another way.

TAKE a Calf's Nut, cut it in slices
length, and the thickness of a Finger
together with some Ham, Bacon, and
white of Chickens cut after the same manner
put the whole in a Stew-pan, season it with
Pepper, sweet Herbs and Spice. Take
cleansed, cut and divide them in Pieces
fill them with your slices; then lay in
bottom of a Kettle some slices of Bacon
Veal; place over them your little Chitterlings
season them with sweet Basil, Bay Leaves,
Pepper, slices of Onions, and Cloves of
lick, and make another laying with slices
Bacon and Veal over them; pour in it a
of white Wine, and let it stew with fire

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er: Being done, broil your Puddings on
t of Paper, and serve them up hot.

Another sort of Calf's Chitterlings.

ench a Calf's Chauldron, boil it and sea-
on it well; then cut it into bits as big as
d of your Finger; take some Hog's Fat,
in small dice, and put the whole in a
pan; boil likewise some crums of Bread
lk, beat up a dozen of Eggs, mix them
your Bread, and put in all your Meat;
the whole with Salt, Pepper, sweet
and Spice, add a little more Milk to
it thin; then take some cleansed Guts,
em with your Mixture, and tie them up
Packthread; place in the bottom of a
e some slices of Bacon, then your Pud-
with slices of Onion, Salt, Cloves, sweet
and Bay Leaves; and over all some more
of Bacon, with fire under and over; then
them in a sheet of Paper, and serve them
t.

A third sort of Calf's Chitterlings.

nce a slice of a Fillet of Veal with Bacon
and sweet Herbs, season it with Salt,
er and Nutmeg, and mix with it eight
of Eggs; make your Puddings with this
d Meat, fry them to a good colour;
you serve them up, put under them se-
Yolks of Eggs mixed with the Juice of
on: these Puddings may likewise be
d, being tied to the Spit in slices of Ba-
con,

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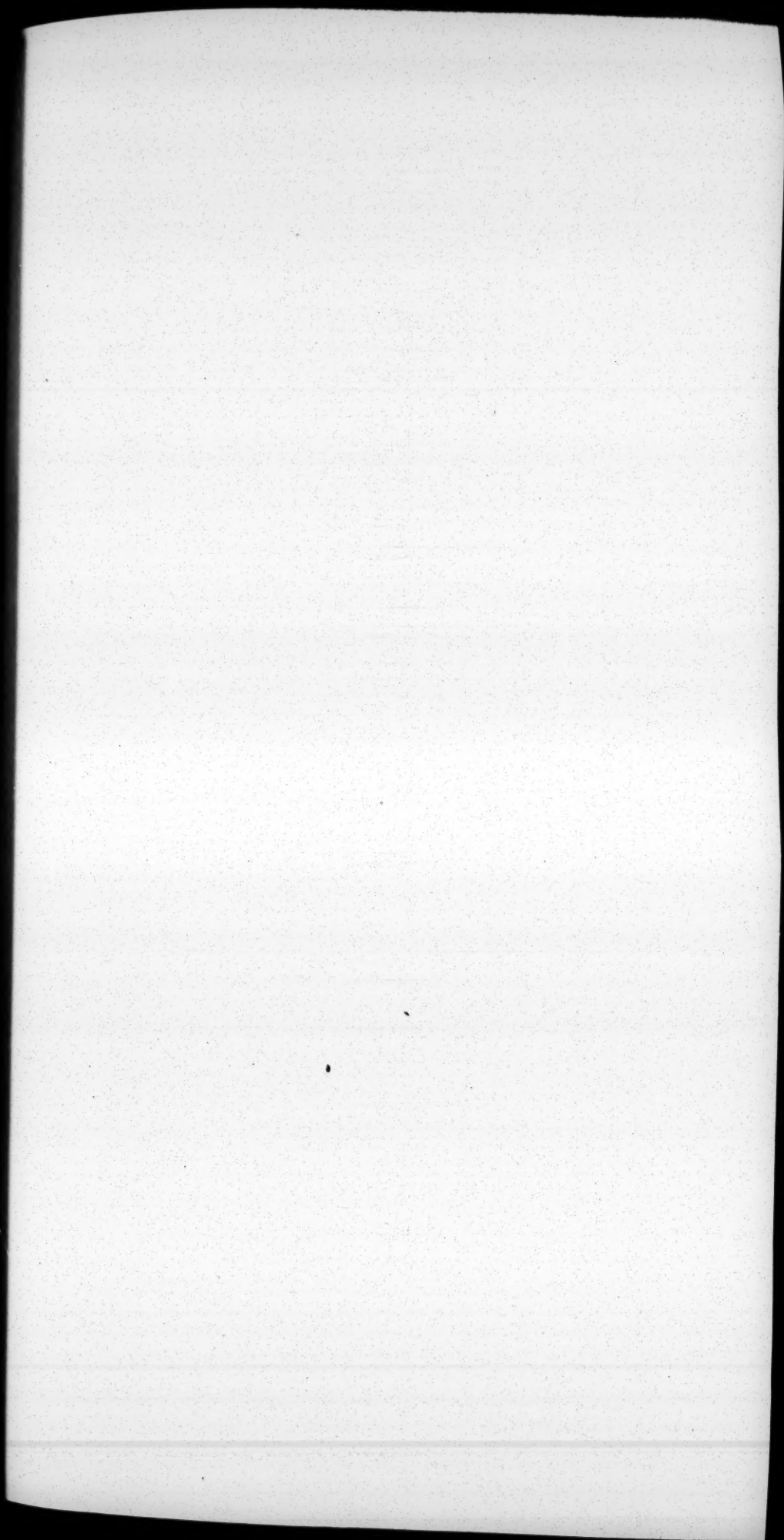
con, let them be basted with the Drippings, with Yolks of Eggs well beaten, and stre with Crums of Bread, repeating the same there is a crust over them. When you ready to serve them up, put some Gravy, the Juice of a Lemon under them.

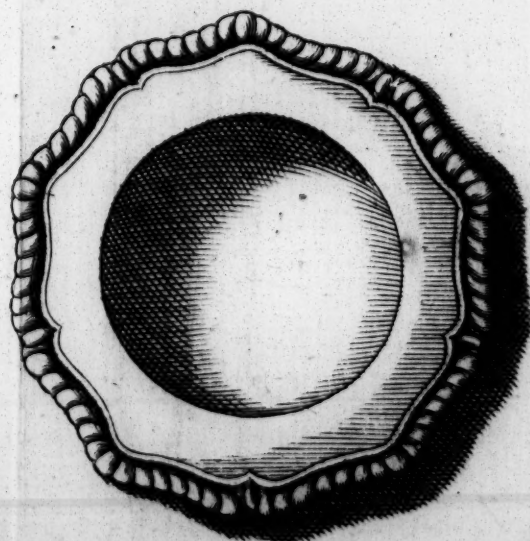
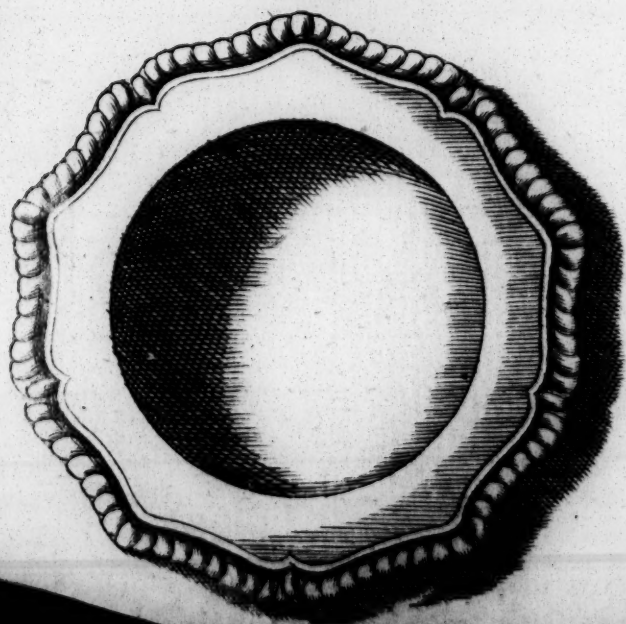
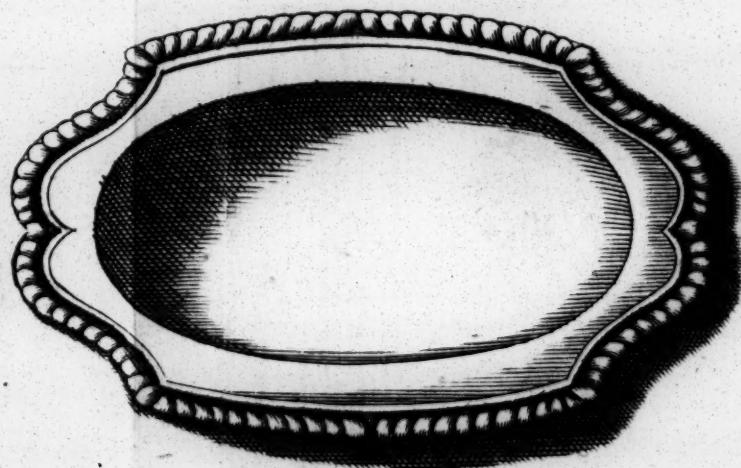
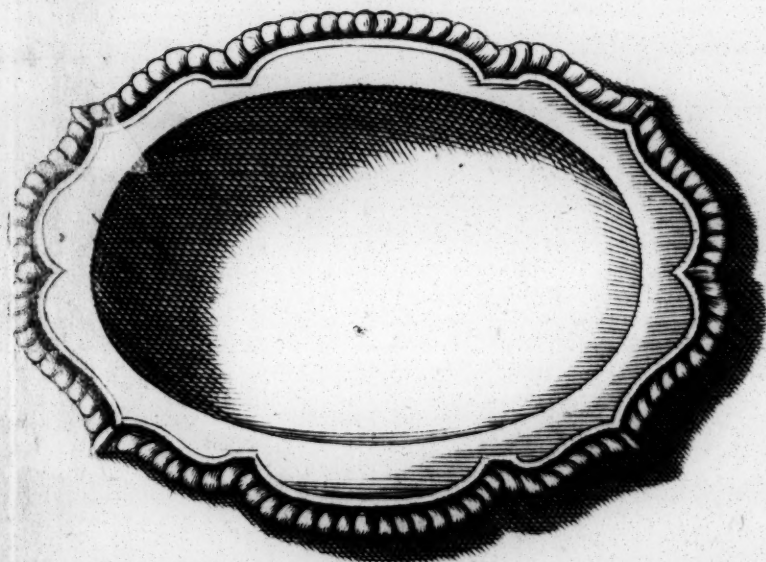
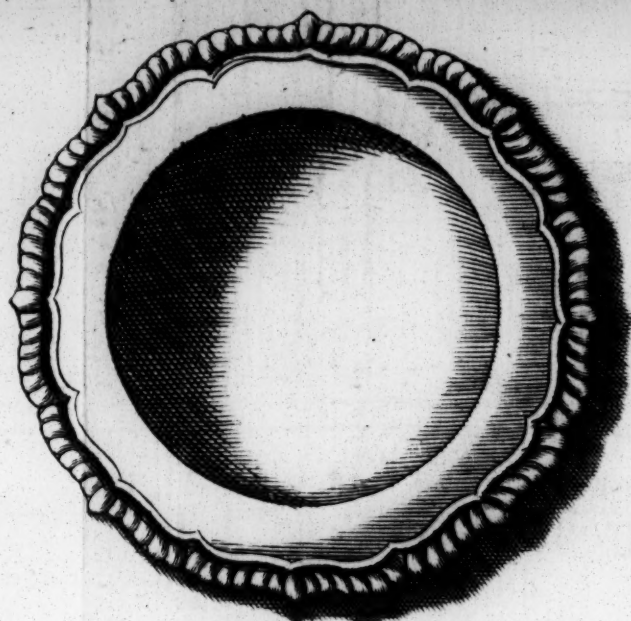
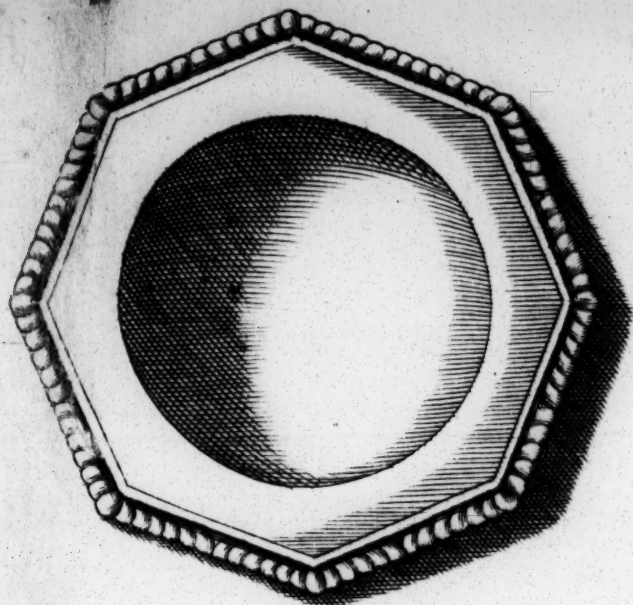
*Other sorts of Chitterlings and Cervelas, or
douilles in Meager.*

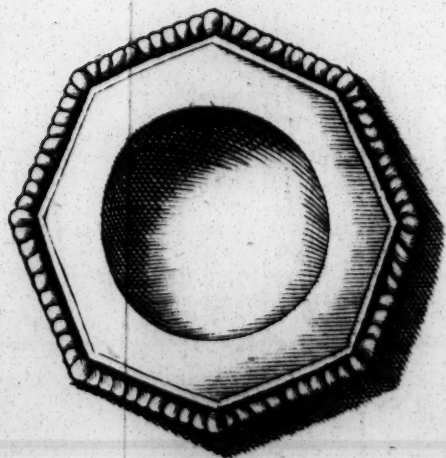
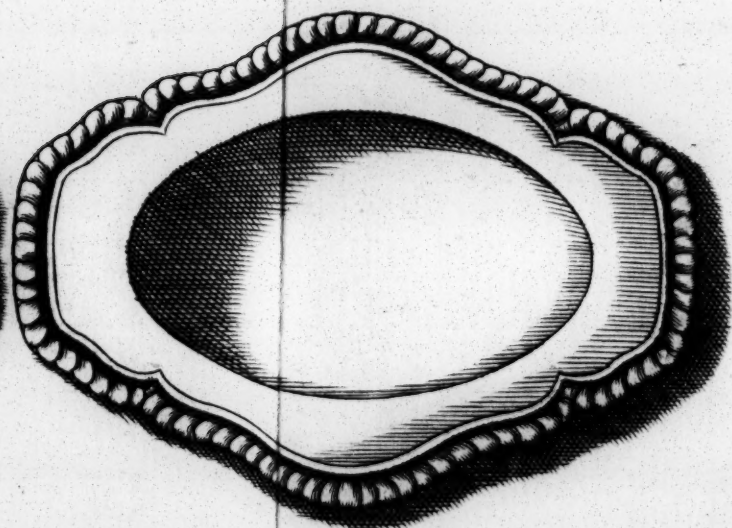
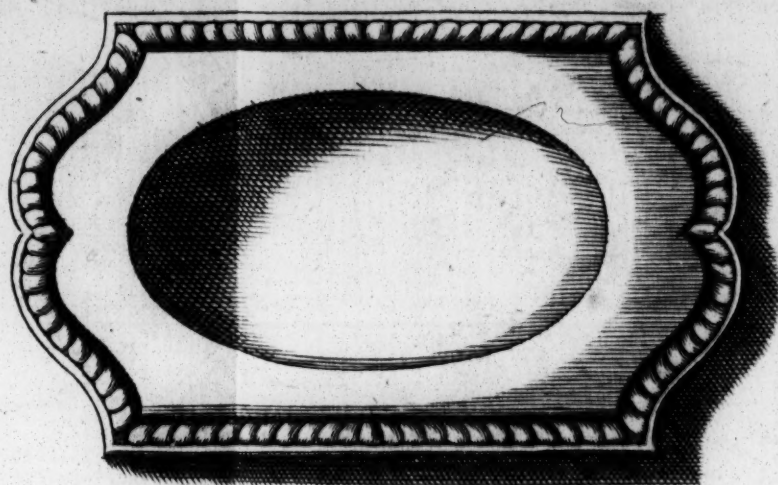
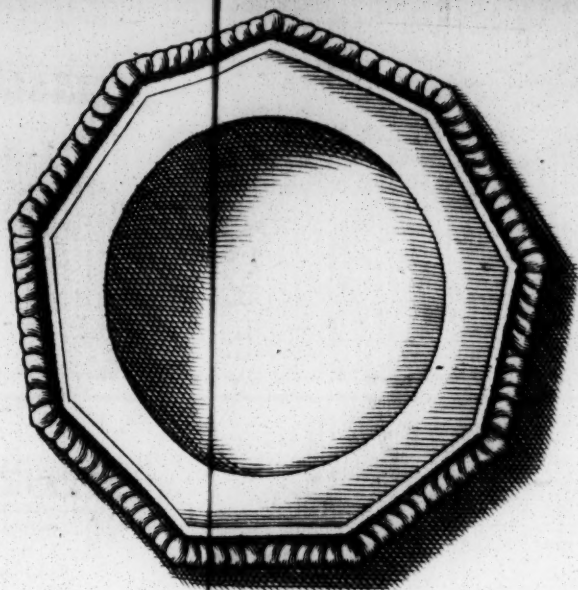
TAKE some Eels, Tenches, Carps, Cod, or instead of Cod, Pikes, all boned; mince it with Parsley and Chibbole, season it with Pepper, Salt, sweet Herbs, fine Spice; add to it Eels Flesh cut in small dice, and fresh Butter as much as required; then pound the Bones of your Fish in a Mortar, besprinkle it with a sufficient quantity of red Wine, moisten your minced with which fill some Eel Skins; your Puddings being filled up, marinate them during forty or twenty Hours in Salt and Lees of Wine; when taken out, let them be hung in the Chimney to be smoaked and dried well. When you serve up some of these Puddings, boil them in white Wine with sweet Herbs, or in Water with one third part of Wine Lees, and sweet Herbs likewise. These being properly seasoned, may be served up cold.

F I N I S.

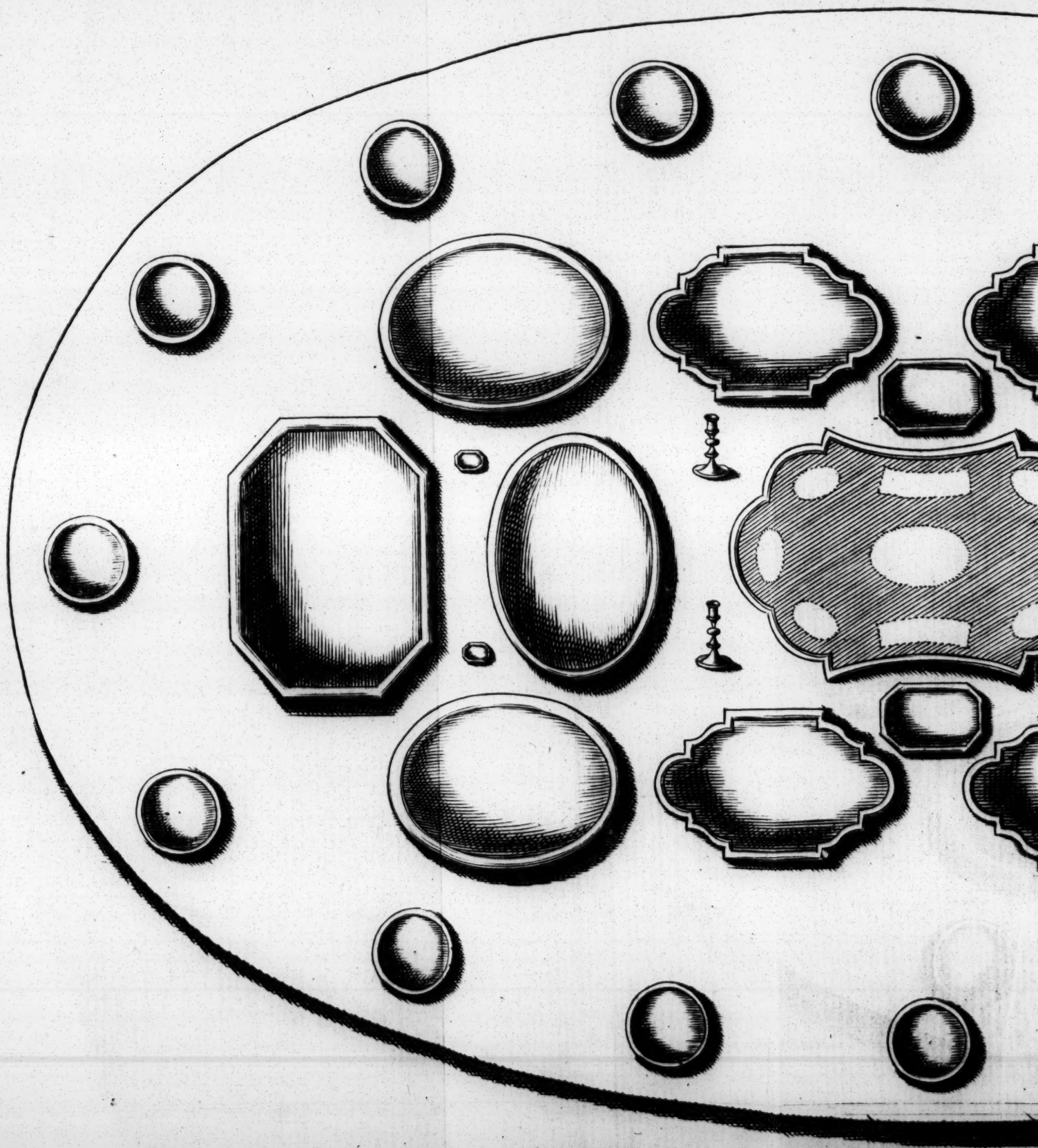




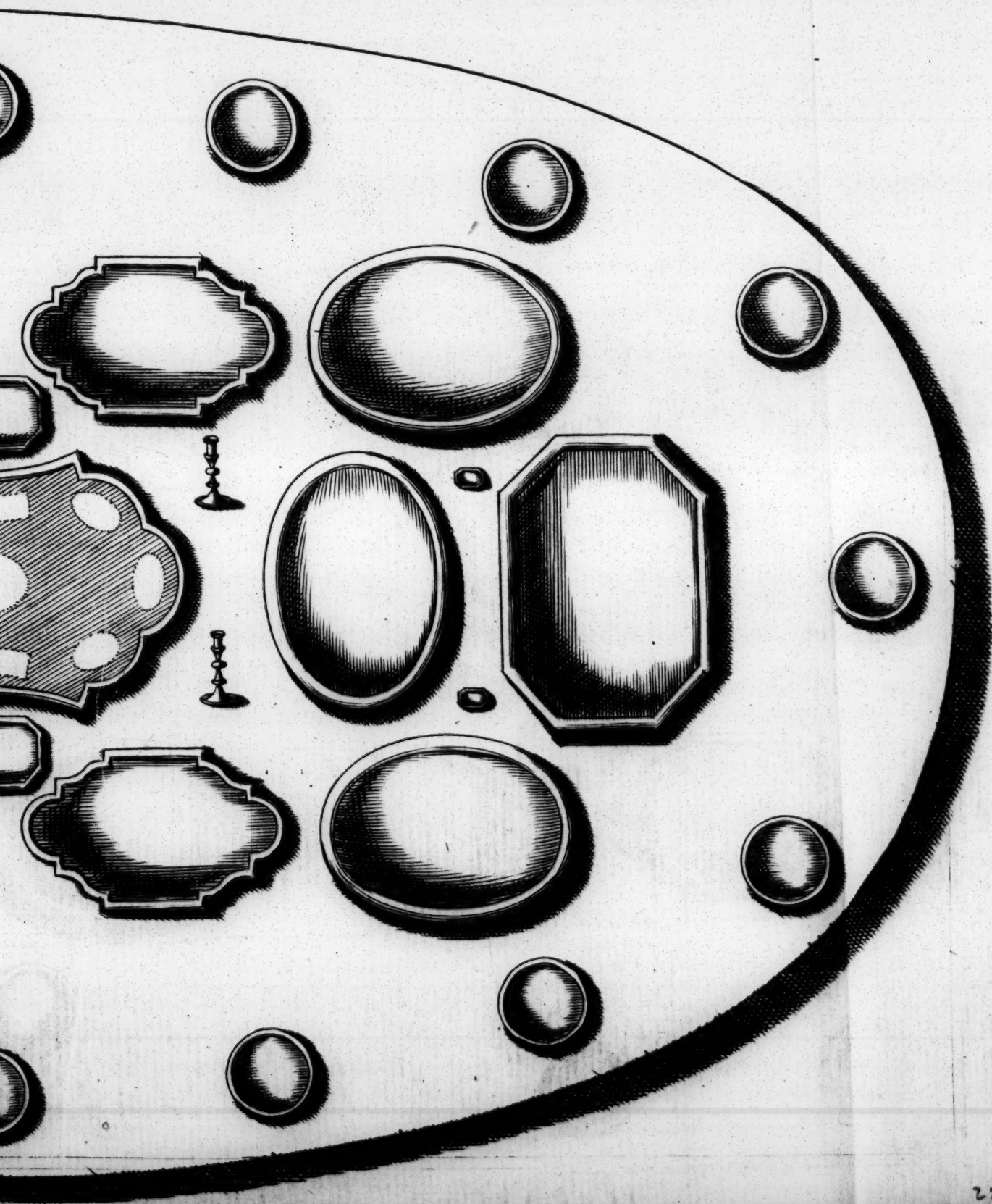




A Table of fifteen or sixteen C



n Covers for a Supper.



A BILL of Fare for a Supper of 15 or 16 Covers, served up with a great Dish, two middling, four small, and six Hors d' Oeuvre.

First Course.

For the Middle.

- 1 Quarter of Veal in Cawl.
- 2 Pots of Olio, one for each End.
- 1 à la jambe de bois.
- 1 with Rice and Cray-fish Cullis.

Four Entries.

- 1 of Pullets (*à la Montmorancy*.)
- 1 of Partridges the *Spanish* way.
- 1 of young Ducks with Orange-Juice.
- 1 of Pigeons (*à la d' Huxelles*.)

6 Small Dishes.

- 1 of Mutton-Cutlets glaz'd with Endive.
- 1 of Fricando's of Veal glaz'd with Sellery.
- 1 of Popiettes the *Italian* way.
- 1 of Larks the *Moscovite* way.
- 1 of Fillets of Soles with Champain.
- 1 of Eels glaz'd with an *Italian* Sauce.

To remove the two Pots of Olio.

- 1 of a Turbot glaz'd.
- 1 of a Jowl of Salmon boiled, with Shrimp-Sauce.

Second Course.

Entremets.

- 1 of a roasted Ham for the middle.

For both Ends of the Table.

- 1 of a Savoy Cake.
- 1 of a Cake of mille Feuilles.

4 Dishes of roast Fowl.

- 1 of Turkeys.
- 1 of Fowls.
- 1 of Partridges.
- 1 of young Pigeons dress'd like Ortolans.
- 4 Sallets, and 2 Sauces.

Third Course.

10 Hot Small Entremets to remove the Sauces, Sallets, and Roast-Meat.

- 1 of Cray-fish the *Italian* way.
- 1 of Sweet-breads of Veal (*à la Dauphine*.)
- 1 of Artichokes the *Italian* way.
- 1 of green Pease.
- 1 of Lamb-Stones.
- 1 of Anchovies in Canappé.
- 1 of Cock's Combs.
- 1 of Duck's Tongues.
- 1 of *Peaux d'Espagne*.
- 1 of Eggs with Gravy.

A BILL of Fare for a Supper of 15 or 16 Covers, served up with a great Dish, two middling, four small, and six Hors d' Oeuvre.

First Course.

For the Middle.

- 1 Quarter of Veal in Cawl.
- 2 Pots of Olio, one for each End.
- 1 *à la jambe de bois.*
- 1 with Rice and Cray-fish Cullis.

Four Entries.

- 1 of Pullets (*à la Montmorancy.*)
- 1 of Partridges the *Spanish* way.
- 1 of young Ducks with Orange-Juice.
- 1 of Pigeons (*à la d' Huxelles.*)

6 Small Dishes.

- 1 of Mutton-Cutlets glaz'd with Endive.
- 1 of Fricando's of Veal glaz'd with Sellery.
- 1 of Popiettes the *Italian* way.
- 1 of Larks the *Moscovite* way.
- 1 of Fillets of Soles with Champain.
- 1 of Eels glaz'd with an *Italian* Sauce.

To remove the two Pots of Olio.

- 1 of a Turbot glaz'd.
- 1 of a Jowl of Salmon boiled, with Shrimp-Sauce.

Second Course.

Entremets.

- 1 of a roasted Ham for the middle.

For both Ends of the Table.

- 1 of a Savoy Cake.
- 1 of a Cake of mille Feuilles.

4 Dishes of roast Fowl.

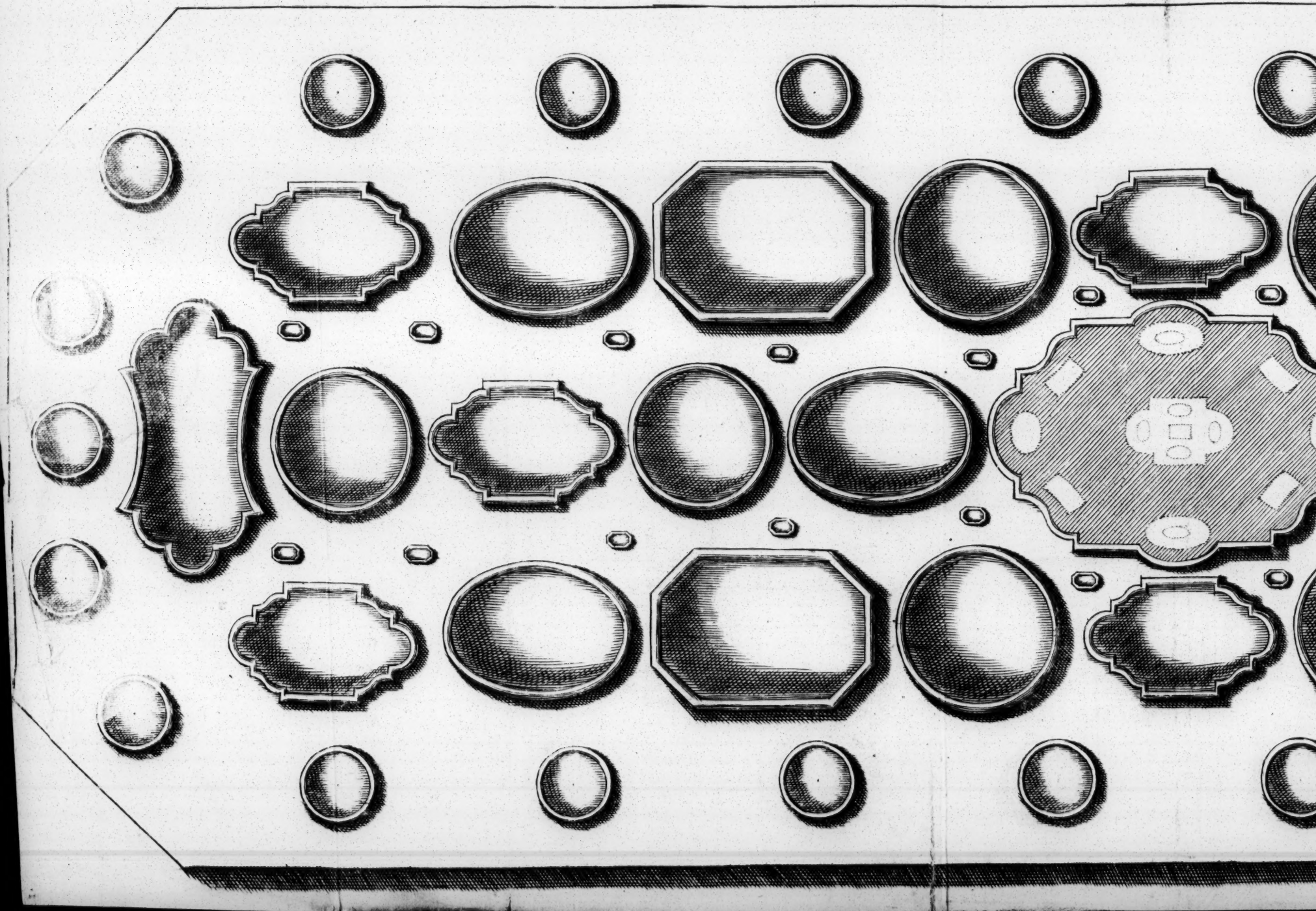
- 1 of Turkeys.
- 1 of Fowls.
- 1 of Partridges.
- 1 of young Pigeons dress'd like Ortolans.
- 4 Sallets, and 2 Sauces.

Third Course.

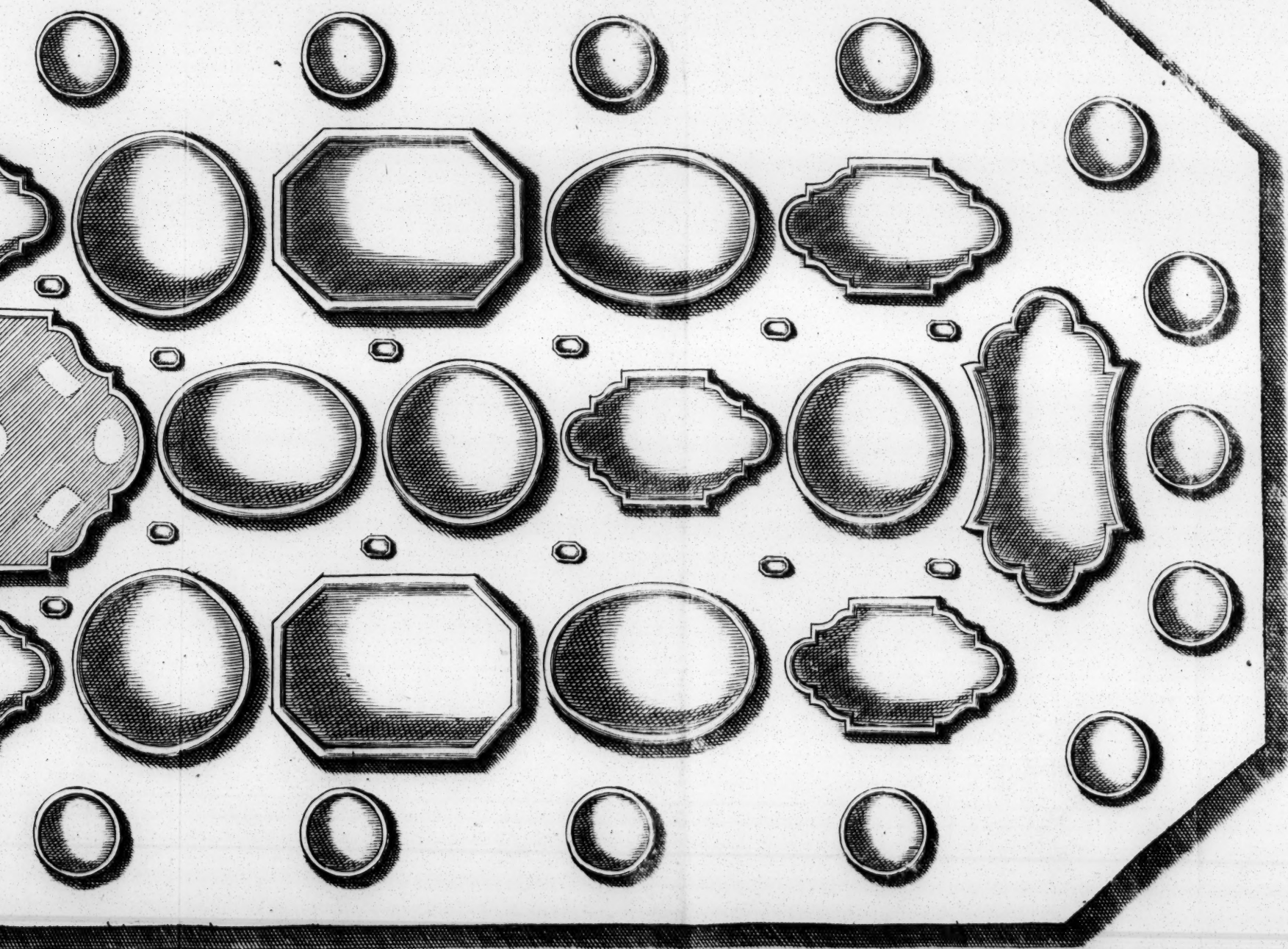
- 10 Hot Small Entremets to remove the Sauces, Sallets, and Roast-Meat.

- 1 of Cray-fish the *Italian* way.
- 1 of Sweet-breads of Veal (*à la Dauphine.*)
- 1 of Artichokes the *Italian* way.
- 1 of green Pease.
- 1 of Lamb-Stones.
- 1 of Anchovies in Canappé.
- 1 of Cock's Combs.
- 1 of Duck's Tongues.
- 1 of *Peaux d'Espagne.*
- 1 of Eggs with Gravy.

A Table of Twentij or five and



and twenty Covers.



A TABLE of 20 or 25 Covers, served with 29 Dishes.

First Course.

The Middle of the Table.

A Surtout in the Middle.

- 1 Piece of Beef, garnished with Attellets.
- 1 Quarter of Veal with Gravy.

2 Terrines.

- 1 of Fillets of Pikes with Cray-fish.
- 1 of a Matelottée of one Eel and two Carps, and two large Pikes.

2 Pots of Olio.

- 1 of Water.
- 1 of Roots with Oil.

2 Terrines.

- 1 of Fillets of Soles.
- 1 of Fillets of Eels.
- At each of the Table 2 Dishes of Petits Patées.

4 Soops.

- 1 of Bisque of Cray-fish.
- 1 of Muscles.
- 1 of Potage de Santé.
- 1 Soop, (*à la St. Cloud.*)

8 Entries, 4 with Meat and 4 in Meager.

- 1 of Chickens, *Italian* sauce.
- 1 of young Turkeys with Truffles.
- 1 of Fricandoes of Veal glazed.
- 1 of Pheasants, with a Carp sauce, a Carp.

The 4 Meager Dishes.

- 1 of a Pudding of old Ling (*à la Moscovite.*)
- 1 of Carps forc'd (*à la Dauphine*) 3 Carps.
- 1 of Eels rowl'd, one Eel.
- 1 of Tenches, (*à la Ste. Menebout.*)

8 Small Dishes of Melons, Figs and Radishes.

4 Removes for the Soops.

- 1 of Pikes, (*à la Civita Vecchia.*)
- 1 of Perches, the *Dutch* way.
- 1 of Trouts (*à la Genoife.*)
- 1 of Turbot broil'd, with Shalot sauce, and Oil.

To remove the 8 Small Dishes of Melons, Figs and Radishes.

- 1 of Lottes with Champagne.
- 1 of Soles, the *Italian* way.
- 1 of Sturgeon roasted, sharp Sauce.
- 1 of Fillets of Pikes, with an *Italian* sauce.

4 of Meat.

- 1 of Quails with Oil.
- 1 of young Partridges, the *Spanish* way.
- 1 of Pigeons, (*à la d' Bruxelles.*)
- 1 of Fillets of Fowls with Cray-fish.

Second Course.

For the large Entremets for the Middle of the Table.

- 1 Ham Pastry.
- 1 Turkey Pastry.
- 1 Salmon.
- 1 Turbot.
- 2 of Cray-fish.

For the two Sides of the Table.

- 1 Savoy Cake.
- 1 Croquante.

8 Dishes of Roast, viz. 4 of Meat and 4 Meager.

- 1 of 6 Chickens (*à la Reine.*)
- 1 of Fowls.
- 1 of 6 young Partridges.
- 1 of 4 Wood Pigeons.

4 Sallets and 4 Sauces.

The 4 Meager.

- 1 of Soles fry'd in Oil.
- 1 of Barbots.
- 1 of Trouts.
- 1 of fry'd Pikes.

Third Course.

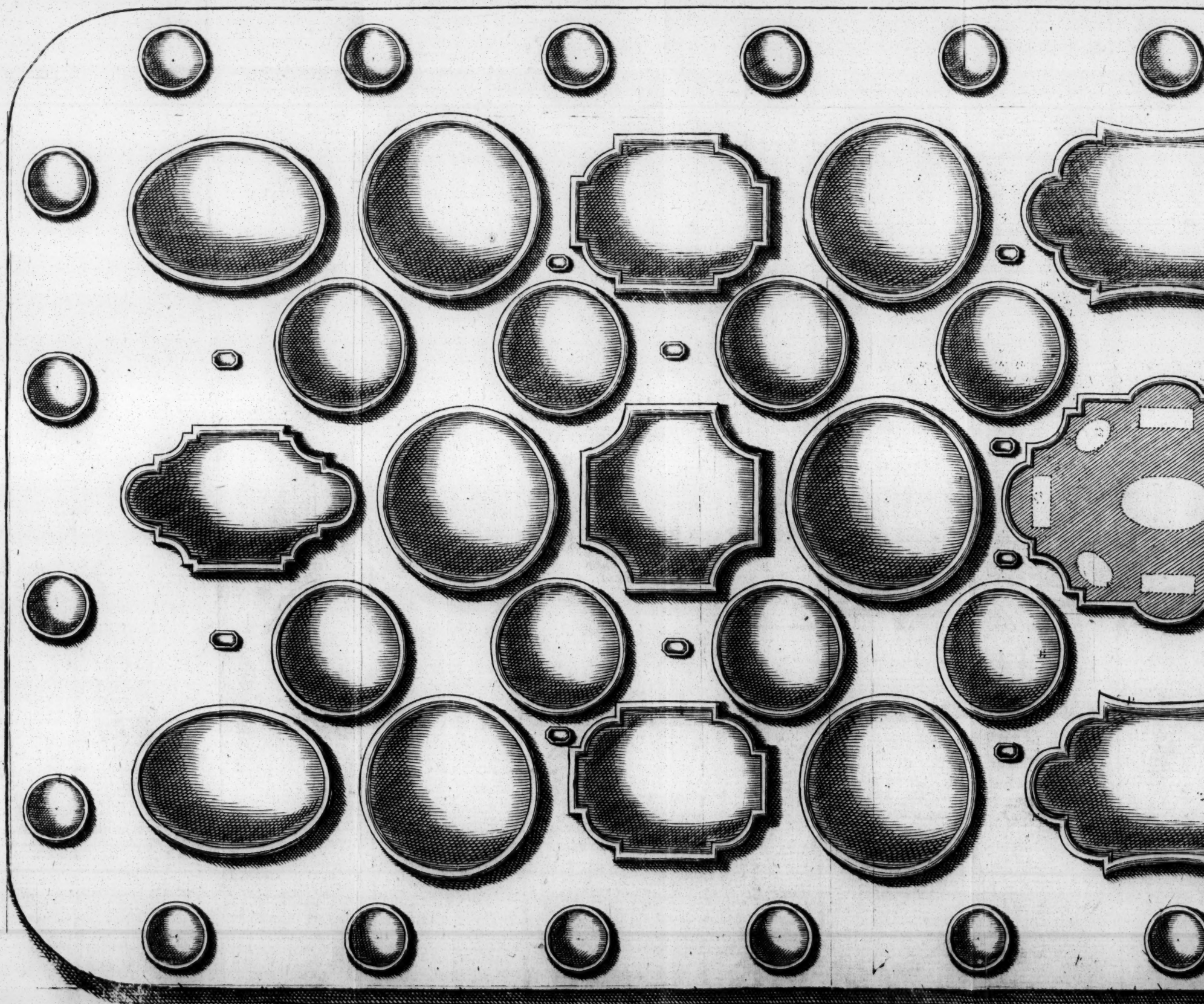
8 Entremets, to remove the 8 Dishes of roast.

- 1 of small Loaves of Pistaches.
- 1 of *Puis d'Amour.*
- 2 Tourtes (*à la Glace.*)
- 2 of Turkey Caps.
- 1 of *Crème soufflée.*
- 1 of *Crème veloutée.*

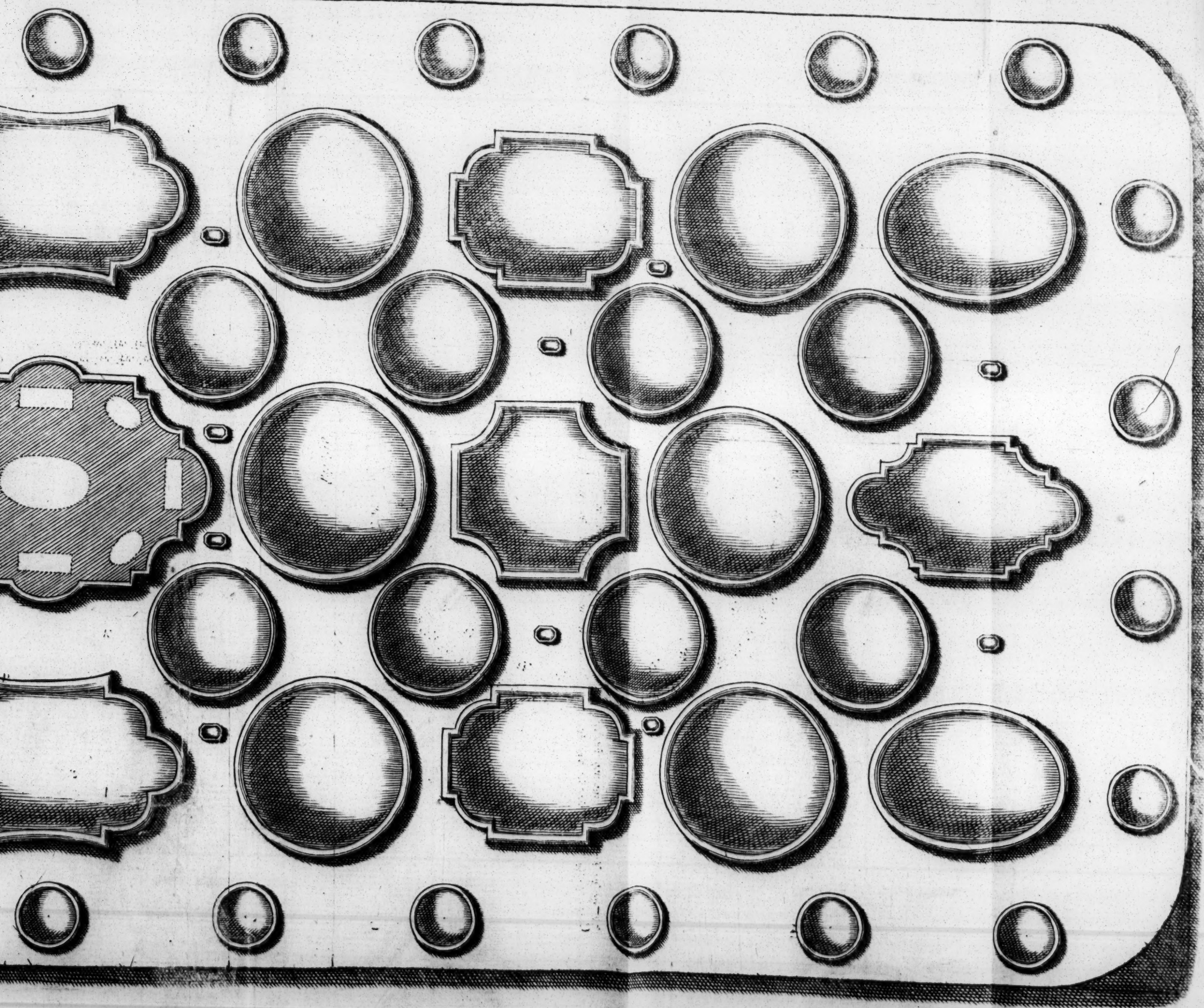
8 hot Entremets to remove the 4 Sallets and 4 Sauces.

- 2 of Truffles, the *Italian* way.
- 2 of Lamb-stones.
- 2 of little Artichokes, in Surprise.
- 2 of Quiffelles.

A Table of Things



Thirty Covers.



A TABLE of thirty Covers, served up with forty three Dishes for a Dinner.

- 1 Surtout in the middle.
- 2 great Entries on the Side of the Surtout.
- 1 A Quarter of Veal (*à la Cream*) a Pint of Cream, six Quarts of Milk.
- 1 hind Saddle of Mutton, with Turnips.

- 2 Olio's on the Side of two large Entries.

- 1 Olio of Rice with Cray-fish, 100 Cray-fish.
- 1 Olio plain.

- 2 Entries on the Side of the Olio's.

- 1 Surloin of Beef roasted.
- 1 Quarter of Venison marinated and larded.
- 2 Pies of two Legs of Mutton, to shut up the Ends of the Table.

16 Hors d'Oeuvres.

- 2 of Pies the *Spanish* way, 4 Partridges, 2 Necks of Mutton.
- 2 Pies of Baraquilles, 2 Partridges, 2 Chickens and Cocks-combs, 2 Sweetbreads.
- 4 of Melons.
- 4 of Figs.
- 4 of Oysters.

For the other middle Side of the Table.

- 2 Olio's (*à la jambe de Bois*.)

- 4 Round Dishes for 4 middling Entries, viz.

- 1 Granade, half Ham, and half slices of Veal, 6 Pigeons, 4 Sweetbreads of Veal.

- 1 Entry of 4 Granadins, two larded and two with Cardoons.

- 1 Loaf (*en côte de Melon*) 6 Quails, 8 Mutton Rumps, 6 Artichoke Bottoms.

- 1 of Fillets of a Surloin of Beef larded with Endive.

- 4 other Dishes Octogones.

- 1 of two Fowls (*à la Montmorency*) a Salpicon.

- 1 of 2 Turkeys roasted with Cucumbers.

- 1 of a young Goose (*à la Gascoigne*.)

- 1 of five Pigeons with Eggs, sweet Herbs and Cray-fish Tails.

- 4 Soops.

- 1 Bisque of Cray-fish, 6 Pigeons, 50 middling Cray-fish.

- 1 Soop with a Fowl, and Herbs garnished with Cucumbers.

- 1 Soop of Cabbage, with 3 Partridges and thin Bacon.

- 1 Soop (*à la Reine*) with 2 Chickens, the Rim garnished with fine Paste.

- 4 Oval Dishes.

- 1 of 2 Neats Tongues the *Polish* way.

- 1 of 12 Sheeps Tongues, the sauce (*au Mireton*.)

- 1 of 10 Mutton Rumps, strew'd with Bread, and broil'd in the Oven, with a thick Gravy under them.

- 1 of Popiettes roasted the *Italian* way, with Essence of Ham.

Second Course.

- 24 Entries and Small Dishes, to remove the 8 Soops and 16 Hors d'Oeuvres of Figs, Melons, small Pies and Oysters.

- 2 Middling Entries, to remove the two Pots of Olio.

- 1 Fillet of a Surloin of Beef with Cullis of Ham.

- 1 Leg of Mutton in Hog's Blood.

Continuation of the Course.

- 2 Middling Entries, to remove the two Pots of Olio.

- 1 of Ham roasted with Spinage, 1 Bottle of *Spanish* Wine.

- 1 of a Sturgeon roasted with *Spanish* Sauce.

- 4 Bottles of white Wine.

- 4 Middling Entries, to remove the four Soops.

- 1 of Sturgeon broil'd with Orange Juice.

- 1 of Salmon broil'd with sweet Herbs.

- 1 of a Barbot glaz'd with Anchovy sauce, or broil'd in the Oven with Lemon Sauce.

- 1 of Soles (*à la Ste. Menchout*) with Orange Juice.

- 16 Small Dishes, to remove the Hors d'Oeuvres, Melons, Figs, &c.

- 1 of five Partridges with *Spanish* sauce, one Bottle of Champagne.

- 1 of six young Pigeons with Fillets of Soles.

- 1 of eight Quails with Bay-leaves, with Orange Juice.

- 1 of Pheasants with Carp sauce, 1 Carp, 2 Pheasants.

- 1 of two Chickens (*à la Cendre*) with an Essence of Ham.

- 2 of Pigeons (*au Soleil*) twelve Pigeons.

- 2 of six Chickens marinated with Verjuice.

- 1 of Cray-fish accompanied, 12 Cray-fish, 3 Sweetbreads of Veal.

- 1 of Pigeons in Fricando's, six Pigeons.

- 1 of two Fowls in Fillets with Cream.

- 1 of Fillets of Sheeps Tongues with Cucumbers, 6 Tongues.

- 1 of forc'd Cucumbers (*à la Matelote*) 2 Partridges and Essence of Ham.

- 1 of Veal Sweetbreads (*à la Dauphine*) larded with Essence of Ham.

- 1 of young Partridges (*en Salmi*.)

Third Course.

- 8 Large Entremets for the middle of the Table.

- 1 a Ham Pasty, to remove the Quarter of Veal at the Side of the Surtout.

- 1 a Pasty made of Venison or of Partridges, 10 Partridges.

- 2 of large Cray-fish dressed in Pyramid, 150 Cray-fish.

- 1 of a *Compiègne* Cake.

- 1 of a Croquante.

- 2 Dishes of roast Meat.

- 20 Dishes of roast Meat, to remove the Entries.

- 1 of a young wild Boar.

- 1 of a Fawn.

- 2 of Pheasants.

- 2 of young Quails, 30 Quails.

- 2 of young Ducks, 6 Ducks.

- 2 of Turkeys, 4 Turkeys, 2 larded.

- 2 of Fowls, 4 Fowls, 2 larded.

- 2 of Chickens, 8 Chickens, 4 larded.

Continuation of the Course.

- 2 of Pigeons with Eggs, 10 Pigeons, 5 larded.

- 2 of Wood Pigeons, 10 Wood Pigeons, 5 larded.

- 2 of 16 Turtle Doves, 8 larded.

- 16 Sallets and Lemons to remove the 16 Hors d'Oeuvres.

- 2 Sallery Sallets.

- 2 of Cucumbers.

- 2 of Boiled Sallets.

- 2 of Lettices.

- 8 of Lemons and Oranges, which make the 16 Hors d'Oeuvres.

- 8 Sauces.

- 2 of Poivrades.

- 2 of Verjuice.

- 2 of Sauces (*au pauvre Hommes*.)

- 2 of Remoulades.

Fourth Service.

- 32 Dishes of Entremets to remove the 18 Dishes of roast Meat, the Lemons, Sallets, Oranges and Sauces; the first two Dishes of Roast-Meat remain standing.

16 Cold Entremets.

- 2 of Tourtes of Peaches (*à la Glace*.)

- 2 of Tourtes of Apricots (*à la Glace*.)

- 2 of Truffles (*en Court Bouillon*.)

- 2 of Neat's Tongues and Udder.

- 2 of Galantines of Pig, 2 Pigs, 2 Partridges, 1 Ham, Pistaches half a Pound,

- 12 Eggs, 6 Pound of Bacon.

- 2 of Cream the *Italian* way, 2 Quarts of Cream.

- 2 of Bottoms of Artichokes in Sallet.

- 2 of small Puffs.

- 16 Small Dishes of hot and cold Entremets.

- 2 of Jelly and Blane-manger, served up in Crystal-Glasses.

- 2 of green Pease, garnished with fry'd Crufts of Bread.

- 2 of Cardes with Gravy.

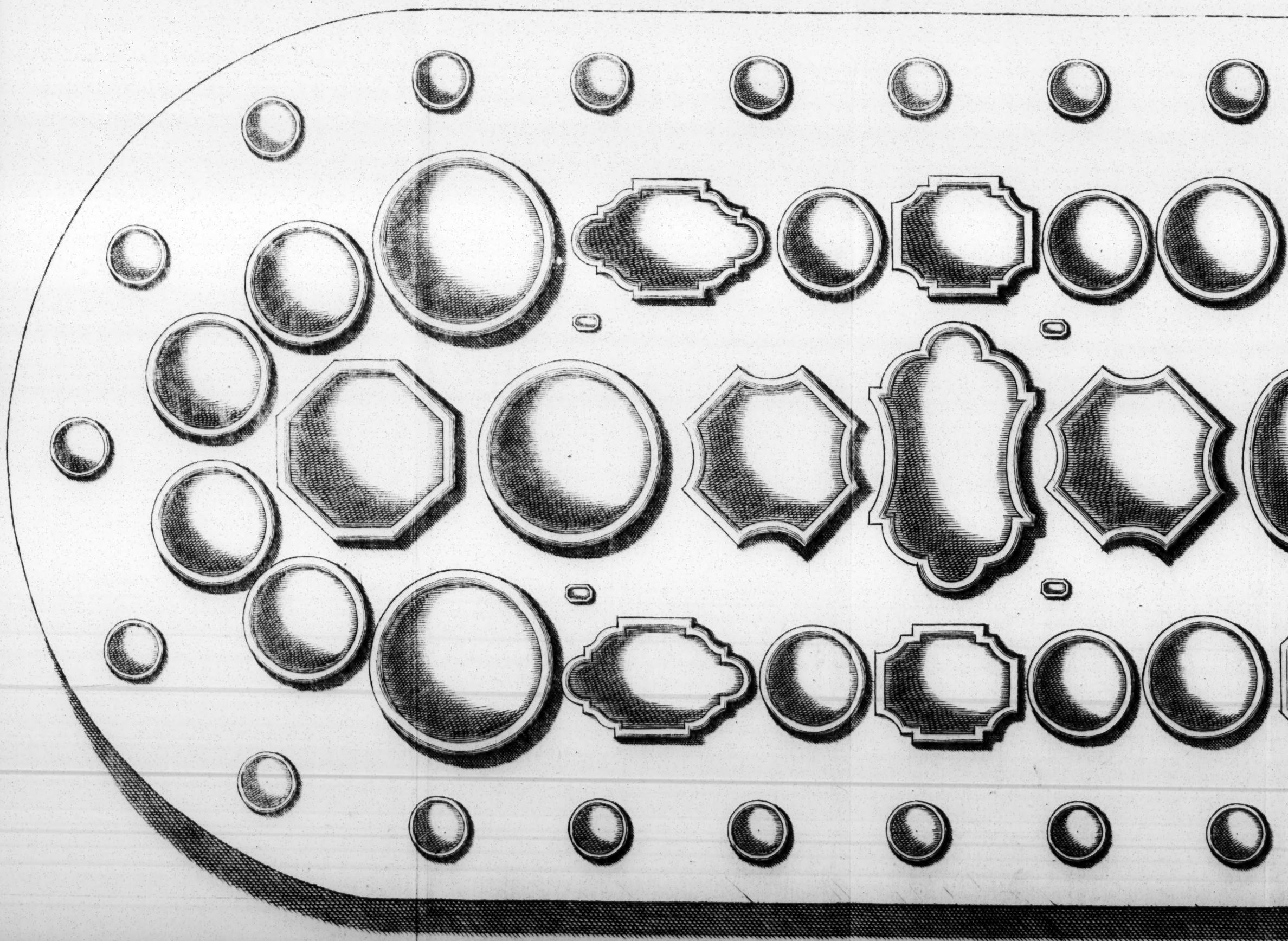
- 2 of Artichokes (*à l'Estouffade*.)

- 2 of Cray-fish with white Sauce.

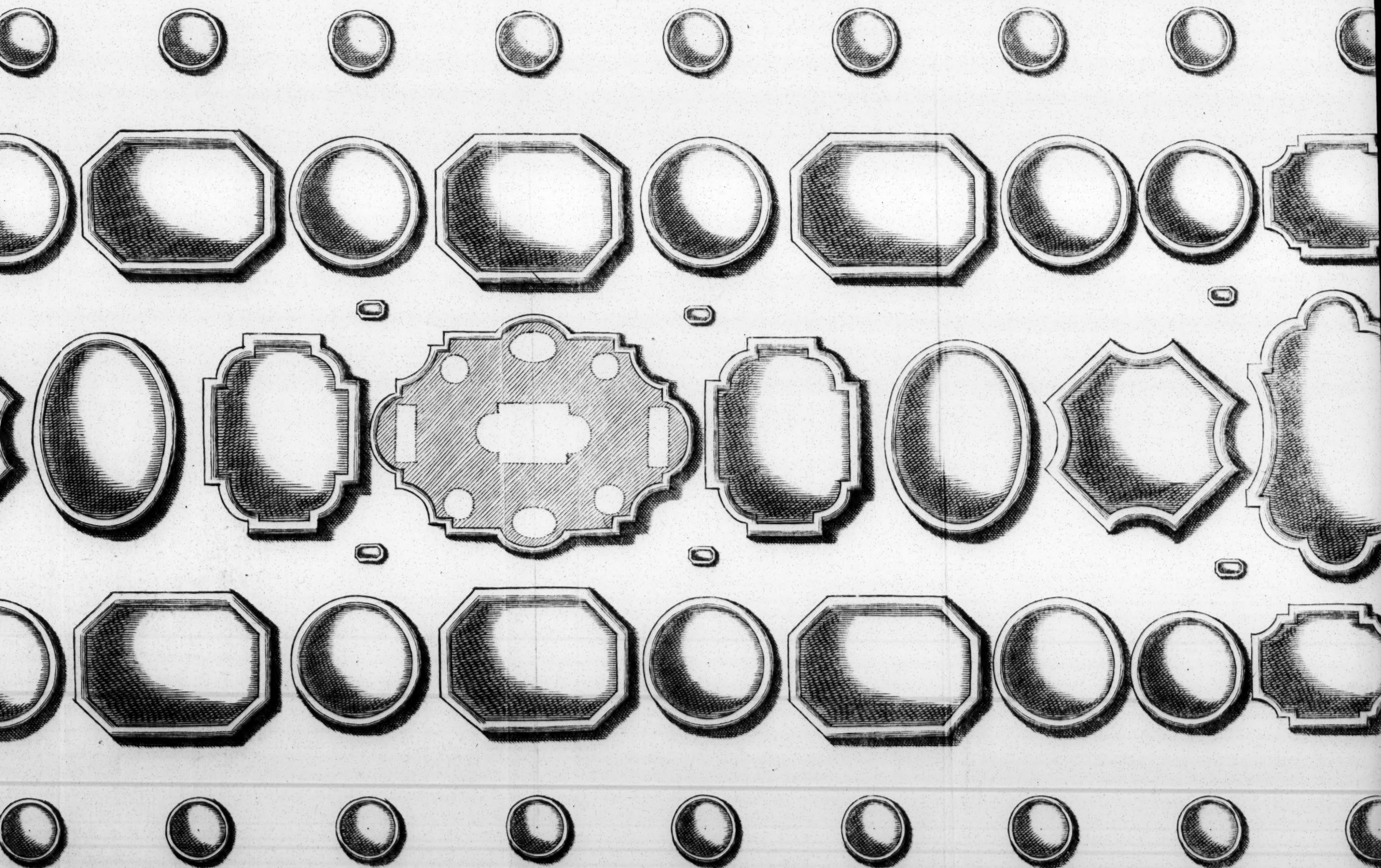
- 2 of Rammequins.

- 2 of *Peaux d'Espagne*, 2 Partridges.

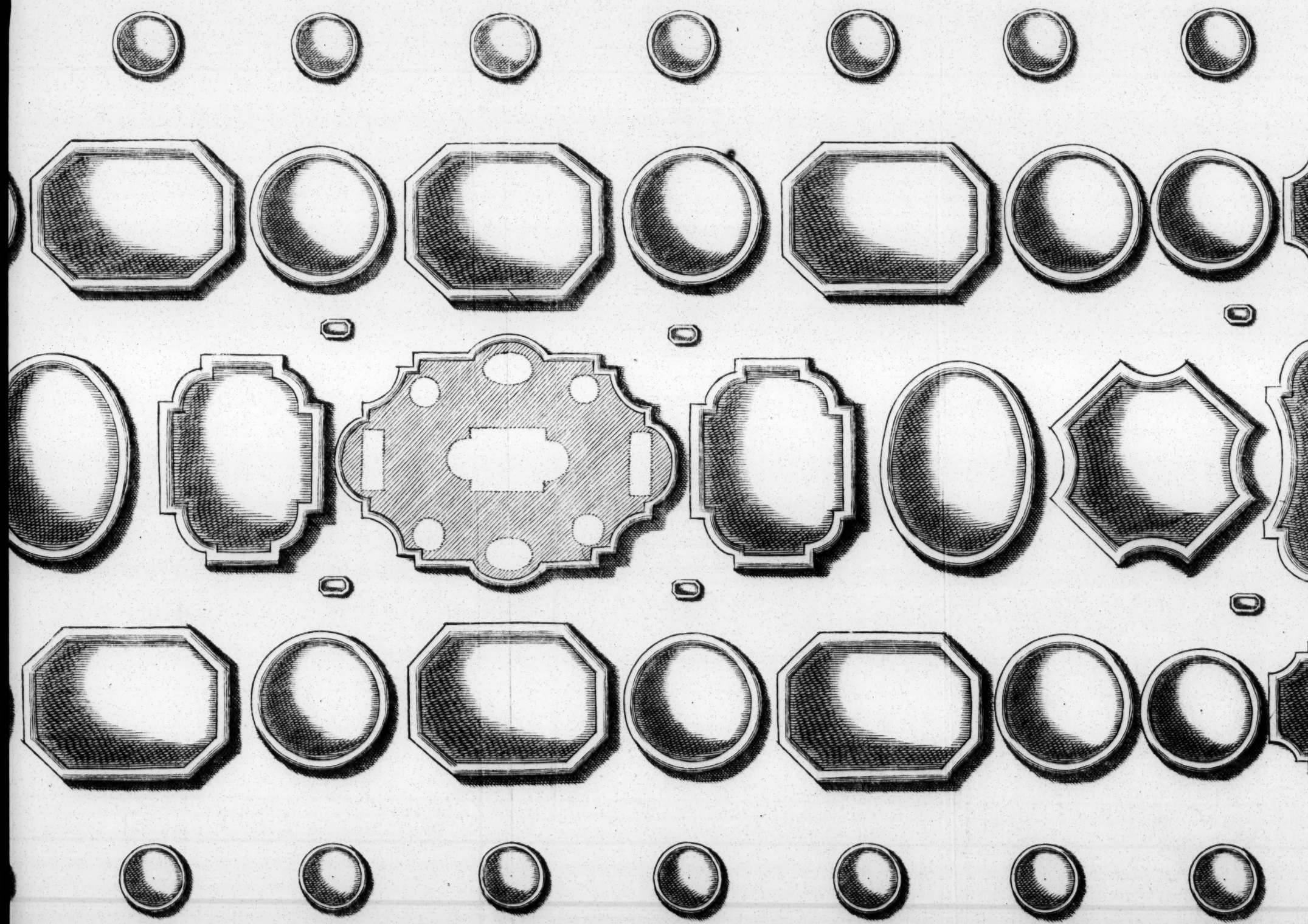
- 2 of Cannellons.

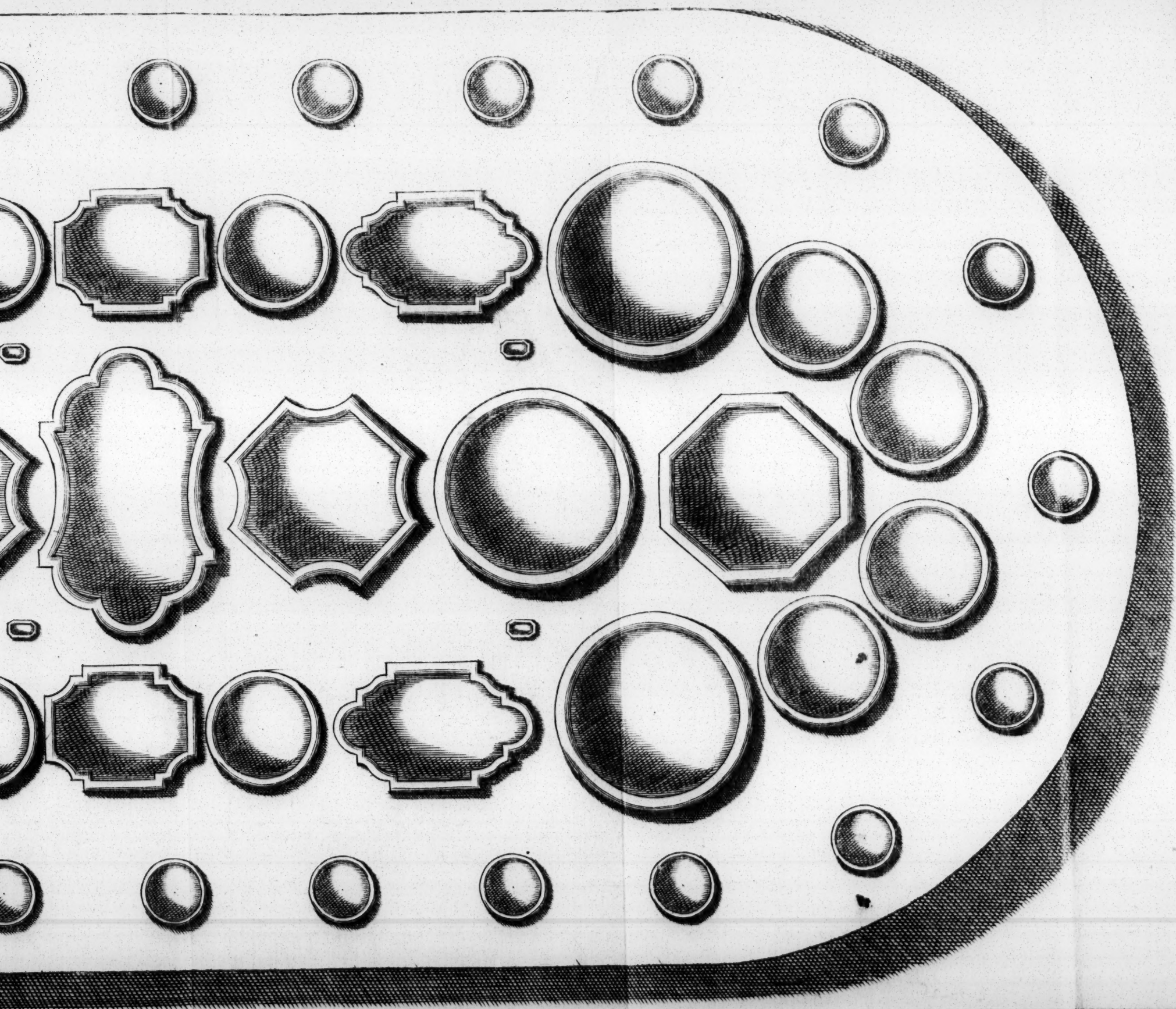


A Table of Fourty Couvers.



A Table of Fourty Couvers.





A TABLE of 40 Covers, with three Courses, for Supper. The first consisting of 57 Dishes; the second of 47, including the Sallets, and the third of 47.

First Course.

A Surtout.

Two Girandoles.

4 Pots of Olio,

At each End one, and on each Side one.

- 1 of Rice with Cray-fish Cullis.
- 1 of Purey, with green Pease.
- 1 *de Santé*.
- 1 of Oil.

4 Soops.

- 1 call'd *à la jambe de Bois*.
- 1 of Herbs.
- 1 of a Bisque of Pigeons.
- 1 of a Bisque of Cray-fish.

2 Large Entries.

- 1 of a Quarter of Veal in Cawl.
- 1 of a hind Saddle of Mutton (*à la Ste. Menchout*.)

2 Middling Entries, for the same Side.

- 1 of a hot Rabbit Pie.
- 1 of a Surloin of Beef (*en Balon*.)

2 Cafes, one at each end of the Table.

- 1 of five Princesses.
- 1 of five Grenadins, with Cray-fish.

4 Entries with Meat.

- 1 of three Pullets with Achia.
- 1 of a Ham.
- 1 of two young Ducks with Orange-Juice.
- 1 of young Turkeys with Cucumbers.

4 Entries in Meager.

- 1 of a Pike (*à la Civita Vecchia*.)
- 1 of Eels in Fricandoes.
- 1 of Trouts (*à la Genevoise*.)
- 1 of a small Turbot, with an *Italian* Sauce.

16 Small Dishes.

- 2 of small Pies, with white Sauces.
- 2 of small Pies (*à l'Espagnole*.)
- 2 of Baraquilles.
- 2 of small Pies (*à la Napolitaine*.)
- 2 of Marinade of Chickens.
- 2 of Surprises.
- 2 of Pigeons (*au Soleil*.)
- 2 of small Cakes of Veal.

16 Plates with Oysters.

- 4 Great Entries, 2 at the Ends, 2 at the Flanks, to remove the 4 Pots of Olio.

- 1 of a Carp (*à la Chamber*) at one Side.
- 1 of a Salmon with Gravy at the other.
- 1 of Barbots at one End.
- 1 of two large Fowls glazed at the other End.

4 Middling Entries, to remove the 4 Soops.

- 2 of Sturgeons roasted with an *Italian* Sauce.
- 2 of Salmon in Fricandoes, with a Sauce (*à la Romaine*.)

16 Small Entries, to remove the 16 small Dishes.

- 2 of Mackerel with Gravy.
- 2 of Soles larded and glazed.
- 2 of Squabs in Cray-fish, white Sauce.
- 2 of Perches.
- 2 of glaz'd Fricandoes.
- 2 of Fillets of Fowls, with Pistaches.
- 2 of Pigeons (*aux Tortues*.)
- 2 of young Rabbits in Fricandoes.

Second Course.

The Surtout and the Girandoles to remain standing.

4 Great Entremets.

- 1 of a *Marbré*.
- 1 of a Hare Cake.
- 1 of a Ham Pasty.
- 1 of a Turkey Pasty.

2 Oval Dishes in the middle Row of the Table.

- 1 of a young Wild Boar, roasted.
- 1 of a Lamb, roasted.

2 Dishes on the Side of the Surtout.

- 1 of a large Turbot, cold.
- 1 of large Soles, cold.

2 Dishes of roast Meat, in the middle Row of the Table.

- 2 of young Hares.
- 2 of young Rabbits.
- 2 of Turtle Doves.
- 2 of Pigeons like Ortolans.
- 2 of young Turkeys.
- 2 of large Fowls.
- 2 of Wood Pigeons.
- 2 of small Chickens.
- 2 of Chickens (*à la Reine*.)

16 Plates.

- 4 of different Sauces.
- 4 of Lemons and Oranges.
- 8 of Sallets.

Third Course.

22 Cold Entremets, to remove the roast Meat.

- 2 Dishes of Cray-fish to follow the two Dishes on the Side of the Surtout.
- 2 of Loaves (*à la Reine*) with Pistaches at the two Ends of the Table.
- 2 of Tourtes (*à la Glace*.)
- 2 of *Puis d'Amour*.
- 2 of Pains (*à la Duchesse*.)
- 2 of Croquantes.
- 1 of Artichokes (*à la Glace*.)
- 2 of Asparagus.
- 1 of Mortadelles.
- 1 of cold Tongues.
- 1 of a forced Cake.
- 1 of a Pistache Cream.
- 1 of *Crème veloutée*.
- 2 of Turkish Caps.

16 Hot Entremets, to remove the Sallets and Sauces.

- 1 of Cocks-combs.
- 1 of Mushrooms.
- 1 of Morilles.
- 1 of Champignons or small Mushrooms.
- 2 of Cucumbers.
- 1 of Green Pease.
- 1 of soft Roes of Carp.
- 1 of Cray-fish (*à la Ste. Menchout*.)
- 1 of Sweetbreads of Veal.
- 1 of Calves Ears.
- 1 of Beef Palates (*au Gratin*.)
- 1 of farced Omlets.
- 1 of Toasts with Ham.
- 1 of Eggs in their Shirts.
- 1 of fat Livers in Cawl.

A TABLE of 40 Covers, with three Courses, for Supper. The first consisting of 57 Dishes; the second of 47, including the Sallets, and the third of 47.

First Course.

A Surtout.

Two Girandoles.

4 Pots of Olio,

At each End one, and on each Side one.

- 1 of Rice with Cray-fish Cullis.
- 1 of Purey, with green Pease.
- 1 *de Santé*.
- 1 of Oil.

4 Soops.

- 1 call'd *à la jambe de Bois*.
- 1 of Herbs.
- 1 of a Bisque of Pigeons.
- 1 of a Bisque of Cray-fish.

2 Large Entries.

- 1 of a Quarter of Veal in Cawl.
- 1 of a hind Saddle of Mutton (*à la Ste. Menchout*.)

2 Middling Entries, for the same Side.

- 1 of a hot Rabbit Pie.
- 1 of a Surloin of Beef (*en Balon*.)

2 Cafes, one at each end of the Table.

- 1 of five Princeffes.
- 1 of five Grenadins, with Cray-fish.

4 Entries with Meat.

- 1 of three Pullets with Achia.
- 1 of a Ham.
- 1 of two young Ducks with Orange-Juice.
- 1 of young Turkeys with Cucumbers.

4 Entries in Meager.

- 1 of a Pike (*à la Civita Vecchia*.)
- 1 of Eels in Fricandoes.
- 1 of Trouts (*à la Genevoise*.)
- 1 of a small Turbot, with an *Italian* Sauce.

16 Small Dishes.

- 2 of small Pies, with white Sauces.
- 2 of small Pies (*à l'Espagnole*.)
- 2 of Baraquilles.
- 2 of small Pies (*à la Napolitaine*.)
- 2 of Marinade of Chickens.
- 2 of Surprises.
- 2 of Pigeons (*au Soleil*.)
- 2 of small Cakes of Veal.

16 Plates with Oysters.

- 4 Great Entries, 2 at the Ends, 2 at the Flanks, to remove the 4 Pots of Olio.

- 1 of a Carp (*à la Chamber*) at one Side.
- 1 of a Salmon with Gravy at the other.
- 1 of Barbots at one End.
- 1 of two large Fowls glazed at the other End.

- 4 Middling Entries, to remove the 4 Soops.

- 1 of Sturgeons roasted with an *Italian* Sauce.
- 1 of Salmon in Fricandoes, with a Sauce (*à la Romaine*.)

Small Entries, to remove the 16 small Dishes.

- Mackarel with Gravy.
- Soles larded and glazed.
- Squabs in Cray-fish, white Sauce.
- Perches.
- glaz'd Fricandoes.
- Fillets of Fowls, with Pistaches.
- Pigeons (*aux Tortues*.)
- young Rabbits in Fricandoes.

Second Course.

The Surtout and the Girandoles to remain standing.

4 Great Entremets.

- 1 of a *Marbré*.
- 1 of a Hare Cake.
- 1 of a Ham Patty.
- 1 of a Turkey Patty.

2 Oval Dishes in the middle Row of the Table.

- 1 of a young Wild Boar, roasted.
- 1 of a Lamb, roasted.

2 Dishes on the Side of the Surtout.

- 1 of a large Turbot, cold.
- 1 of large Soles, cold.

2 Dishes of roast Meat, in the middle Row of the Table.

- 2 of young Hares.
- 2 of young Rabbits.
- 2 of Turtle Doves.
- 2 of Pigeons like Ortolans.
- 2 of young Turkeys.
- 2 of large Fowls.
- 2 of Wood Pigeons.
- 2 of small Chickens.
- 2 of Chickens (*à la Reine*.)

16 Plates.

- 4 of different Sauces.
- 4 of Lemons and Oranges.
- 8 of Sallets.

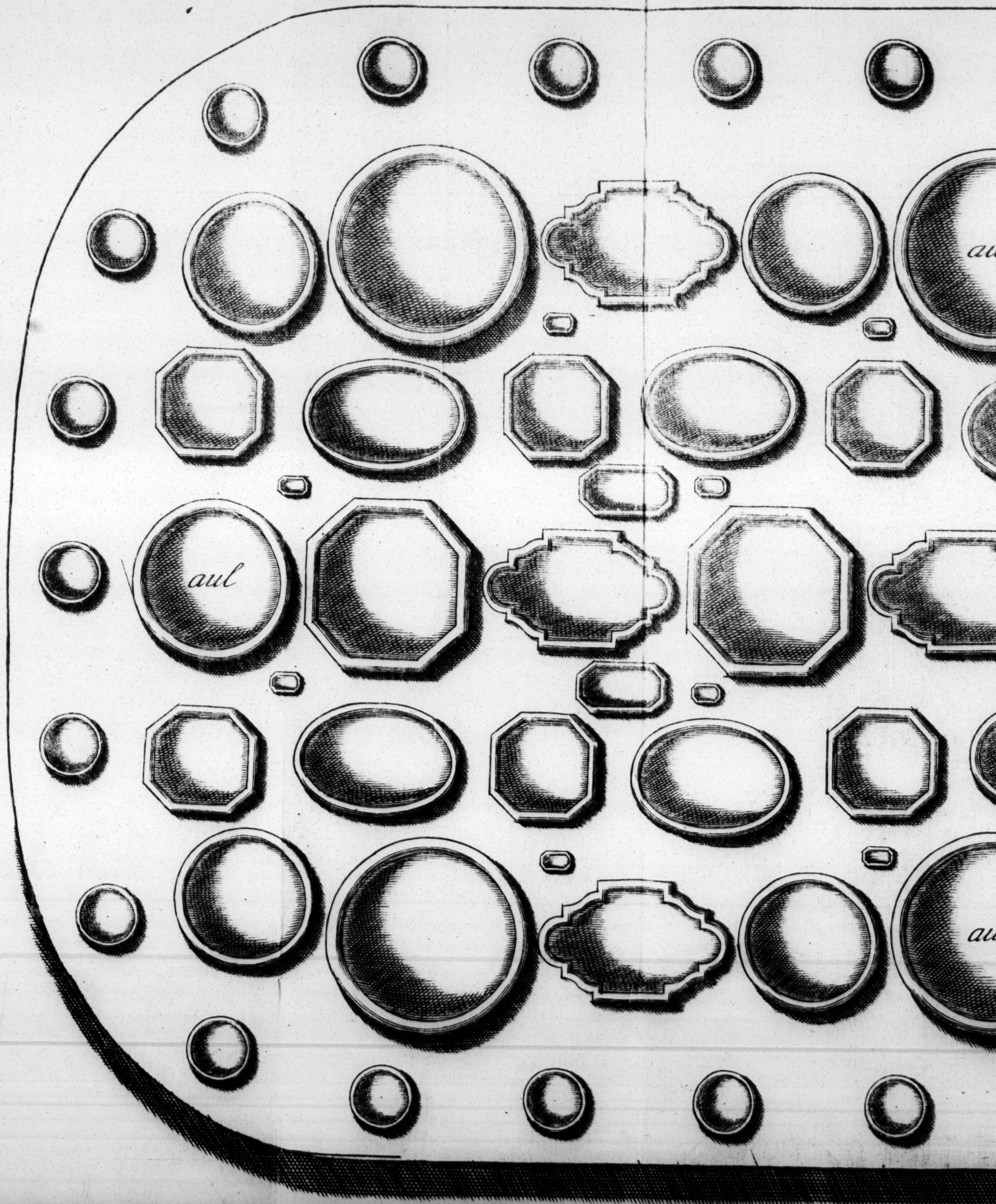
Third Course.

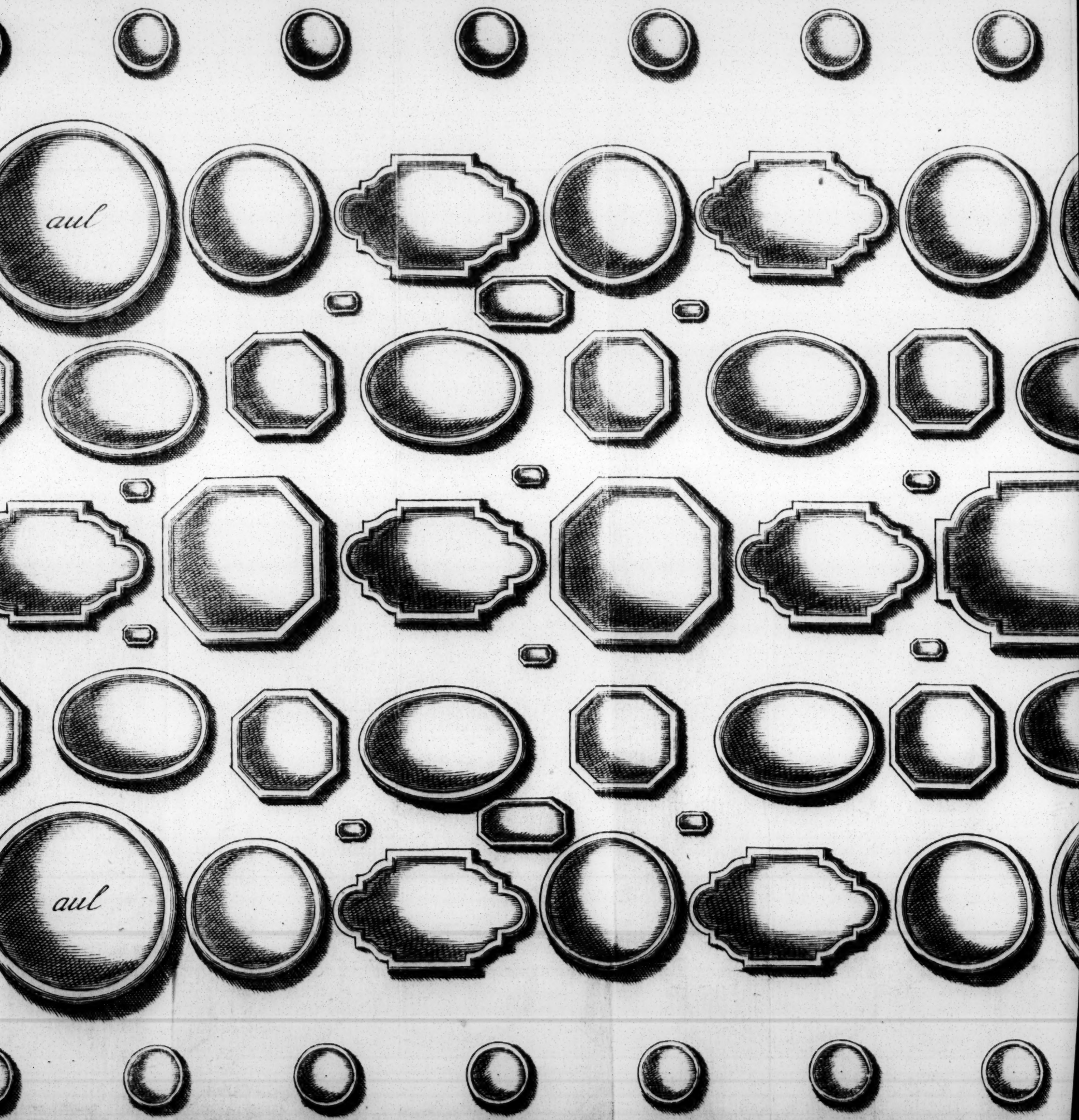
22 Cold Entremets, to remove the roast Mear.

- 2 Dishes of Cray-fish to follow the two Dishes on the Side of the Surtout.
- 2 of Loaves (*à la Reine*) with Pistaches at the two Ends of the Table.
- 2 of Tourtes (*à la Glace*.)
- 2 of *Puis d'Amour*.
- 2 of Pains (*à la Duchesse*.)
- 2 of Croquantes.
- 1 of Artichokes (*à la Glace*.)
- 2 of Asparagus.
- 1 of Mortadelles.
- 1 of cold Tongues.
- 1 of a forced Cake.
- 1 of a Pistache Cream.
- 1 of *Crème veloutée*.
- 2 of Turkish Caps.

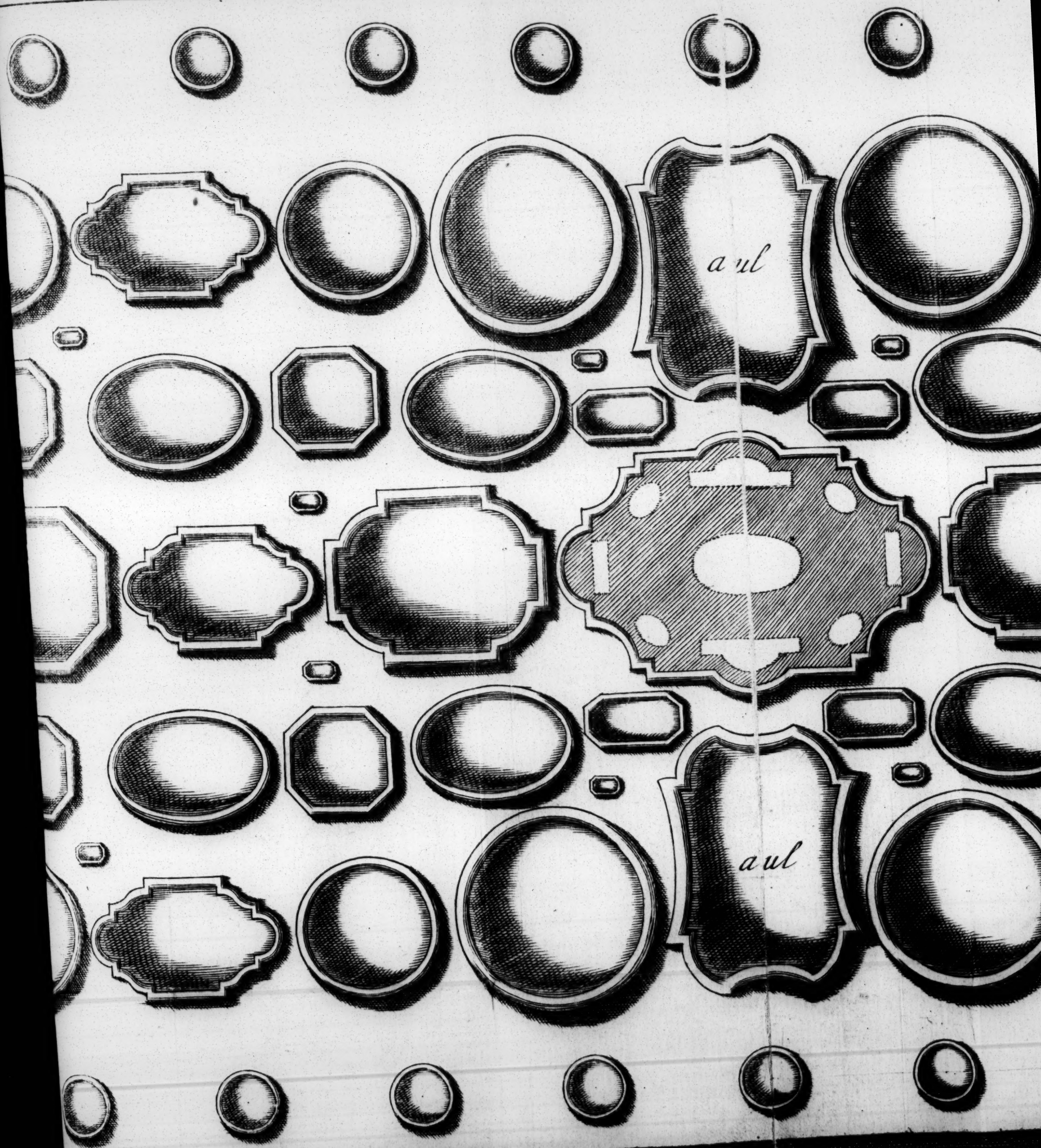
16 Hot Entremets, to remove the Sallets and Sauces.

- 1 of Cocks-combs.
- 1 of Mushrooms.
- 1 of Morilles.
- 1 of Champignons or small Mushrooms.
- 2 of Cucumbers.
- 1 of Green Pease.
- 1 of soft Roes of Carp.
- 1 of Cray-fish (*à la Ste. Menchout*.)
- 1 of Sweetbreads of Veal.
- 1 of Calves Ears.
- 1 of Beef Palates (*au Gratin*.)
- 1 of farced Omlets.
- 1 of Toasts with Ham.
- 1 of Eggs in their Shirts.
- 1 of fat Livers in Cawl.

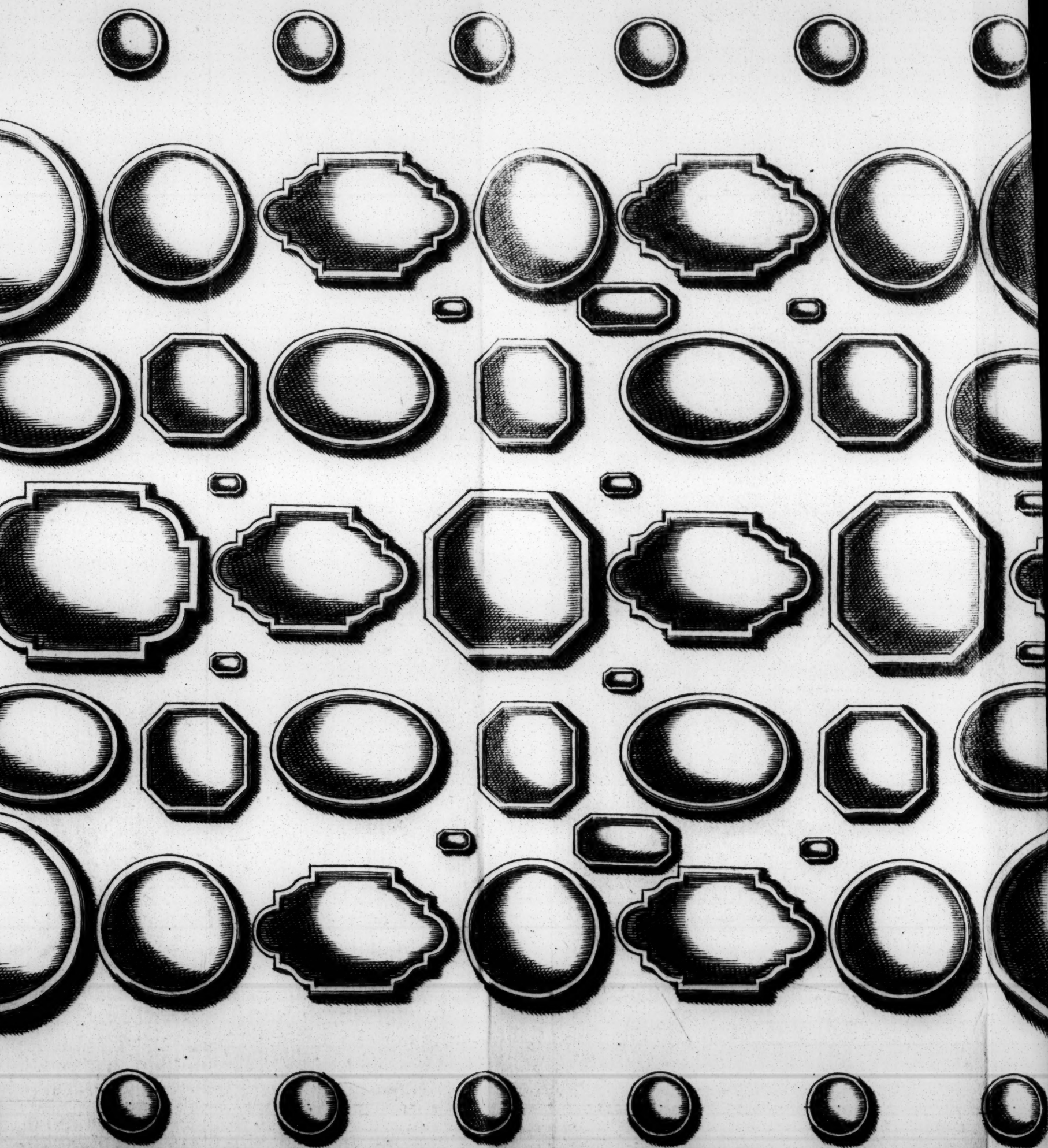


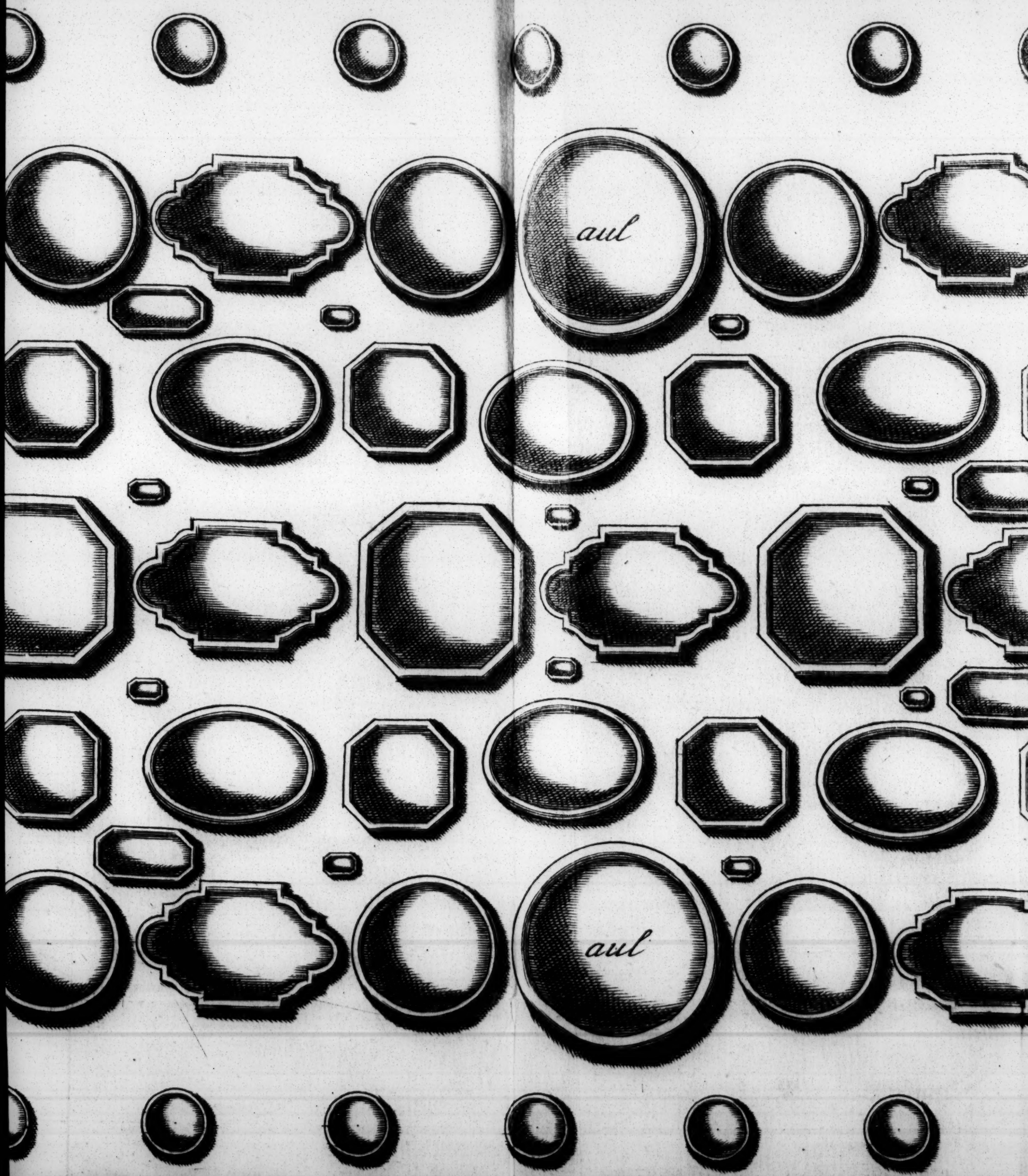


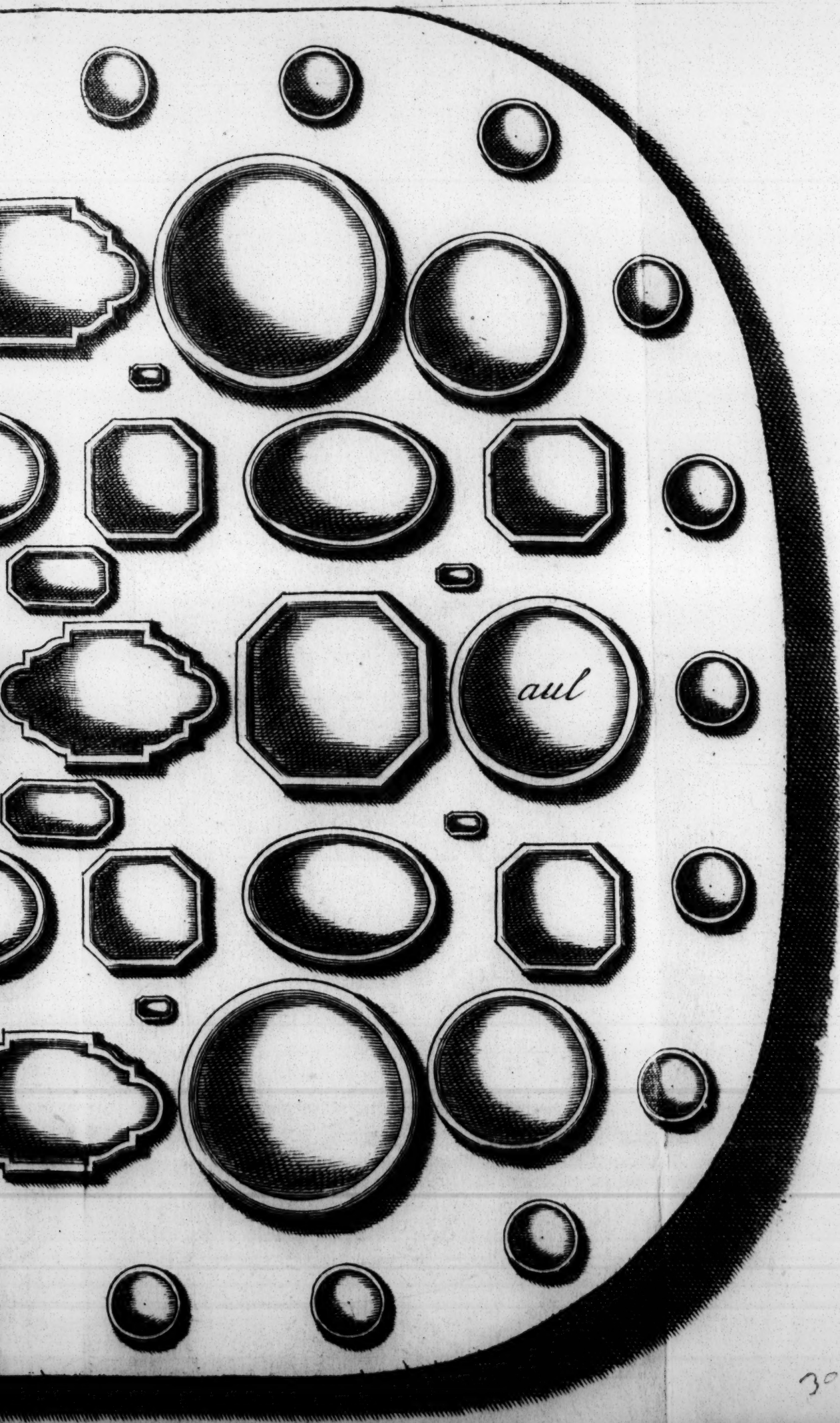
A Table of Sixty



y Covers.







A TABLE of 60 Covers, for Dinner, with three Courses. The first Course consisting of 128 Dishes, the second of 52 Removes, and the third of 160, including Sallets and Sauces.

First Course.

19 standing Dishes.

1 great Surtout.

8 Pots of Olio.

- 2 call'd (*à la jambe de Bois.*)
- 2 Rice Soops with Cray-fish (Cullis.)
- 1 (*à la Purée Verte*) or green Pease,
- 1 *de Santé.*
- 2 of Vermicelli, at both Ends.

12 Soops.

- 1 of a Bisque of Pigeons.
- 2 *à la Reine.*
- 1 of Ducks with Turnips.
- 2 of Pigeons garnished with Sellery.
- 2 *de Santé*, with young Onions and Lettice.
- 2 of Bisques of Cray-fish.
- 1 of Chickens and Asparagus Tops.
- 1 of Tortoises.

2 great Entries for the two Ends.

- 1 of a Quarter of Veal (*à la Crème.*)
- 1 of a Surloin of Beef.

26 Middling Entries.

- 1 of Pikes (*à la Civita Vecchia.*)
- 1 of Trouts (*à la Perigord.*)
- 2 of fat Turkeys, with Carp Sauce.
- 2 of Fowls with Mushrooms.
- 2 of rais'd Pies with Rabbits.
- 2 of Fricandoes with Sorrel.
- 2 of Ducks with green Pease.
- 2 of Pigeons (*au Mirleton.*)
- 2 of Fillets of Beef, the *Indian* way.
- 2 of Granadins.
- 2 of Terrines of all sorts of Meat.
- 2 other small Terrines (*à la Bava-raise.*)
- 2 Calves Heads, the *Hanoverian* way.
- 2 Legs of Mutton (*à l'eau.*)

30 Small Dishes, viz.

- 4 of small Pies, the *Spanish* way.
- 4 of Baraquilles.
- 4 of common Petits Pattees, white Sauce.
- 4 of small Pies, with white Sauce.
- 2 of Marinades of fat Pullets.
- 2 of Pigeons (*au Soleil.*)
- 2 of Surprise.
- 2 of small Veal-Cakes.
- 2 of Veal-Cutlets with sweet Herbs.
- 2 of Pigeons (*à l'Arraignée.*)
- 2 of Fillets of Fowls (*au Mignons.*)

20 Plates of Oysters.

10 Plates of Radishes.

Second Course.

8 Entries, to remove the 8 Pots of Olio.

- 1 of Carp (*à la Chambor.*)
- 1 of Salmon with Gravy, garnished.
- 1 of Loaves (*à la Royale.*)
- 1 of Loaves (*à la Dauphine.*)
- 2 of Terrines for the two Ends.
- 2 of Pigs (*en Matelotte.*)

12 Entries, to remove the 12 Soops.

- 1 of a Shoulder of Veal (*à la Piémontoise.*)
- 1 of Eels with pickled Cucumbers.
- 2 of Weavers with *Champagne.*
- 2 of Haunches of Venison with a thick *Poivrade.*
- 2 of young Fowls, with *Achia.*
- 2 of Ducks, with *Shalots.*
- 2 of Princesses.

30 Small Entries, to remove the 30 Small Dishes.

- 2 of fat Pullets, the *Italian* way, with Mushrooms.
- 2 of Breussolles, the *Italian* way.
- 2 of Fillets of Mutton with Spinage.
- 2 of Turtle-Doves with Bay-leaves.
- 2 of large Perches, the *Dutch* way.
- 2 of Fillets of Soles.
- 2 of Pigeons with Fennel.
- 2 of Salmon in Fricandoes.
- 2 of Eels, the *Bavarian* way.
- 2 of Chickens with Parsley.
- 2 of Pigeons (*à la d'Huxelles.*)
- 2 of Fillets of Mutton with Lettice.
- 2 of Partridge Loaves.
- 2 of two fore Quarters of Lamb (*en fricando.*)
- 2 of Fillets of Rabbits, the *Italian* way.

Third Course.

22 Great cold Entremets.

- 1 Turkey Pastry (*en Herisson.*)
- 1 Ham Pastry.
- 2 *Compiègne* Cakes.
- 2 Croquantes (*en Pyramide.*)
- 2 Wild Boars Heads.
- 2 Hare Cakes.
- 2 of Pigs, the *German* way.
- 2 of Marbrees.
- 2 of Savoy Cakes.
- 2 of Bignets (*en Pavôts.*)
- 2 of Mortadelles.
- 2 of Hams roasted.

Continuation of the Third Course.

16 Middling cold Entremets.

- 2 of Cray-fish.
- 2 of *Turkish* Caps.
- 2 of Tourtes (*à la Glace.*)
- 2 of Cream *veloutée.*
- 2 of small Loaves of Pistaches.
- 2 of small Almond Cakes.
- 2 of Hogs Tongues.
- 2 of Asparagus with Oil.

28 Dishes of roast Meat.

- 2 of two young Wild Boars.
- 2 of two Lambs.
- 2 of Pullets.
- 2 of fat Turkeys.
- 2 of Turtle Doves.
- 2 of young Ducks.
- 2 of young Hares.
- 2 of Fowls.
- 2 of young Rabbits.
- 2 of Pullets with Eggs.
- 2 of Wood Pigeons.
- 2 of Chickens (*à la Reine.*)
- 2 of Pigeons like Ortolans.
- 2 of Pigeons with Eggs.

30 Sallets in small Dishes.

8 Plates of Lemons and Oranges,

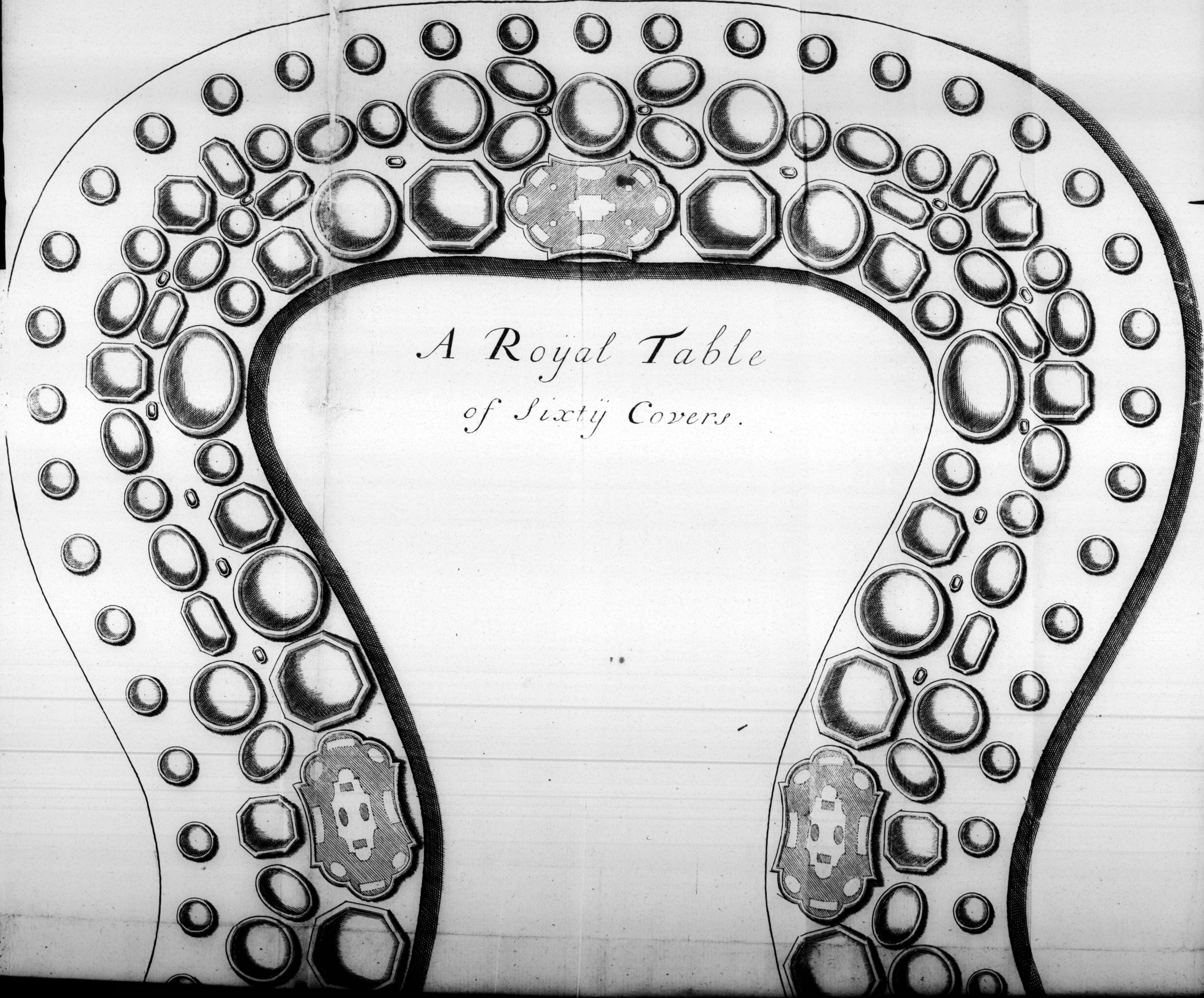
8 different Sauces.

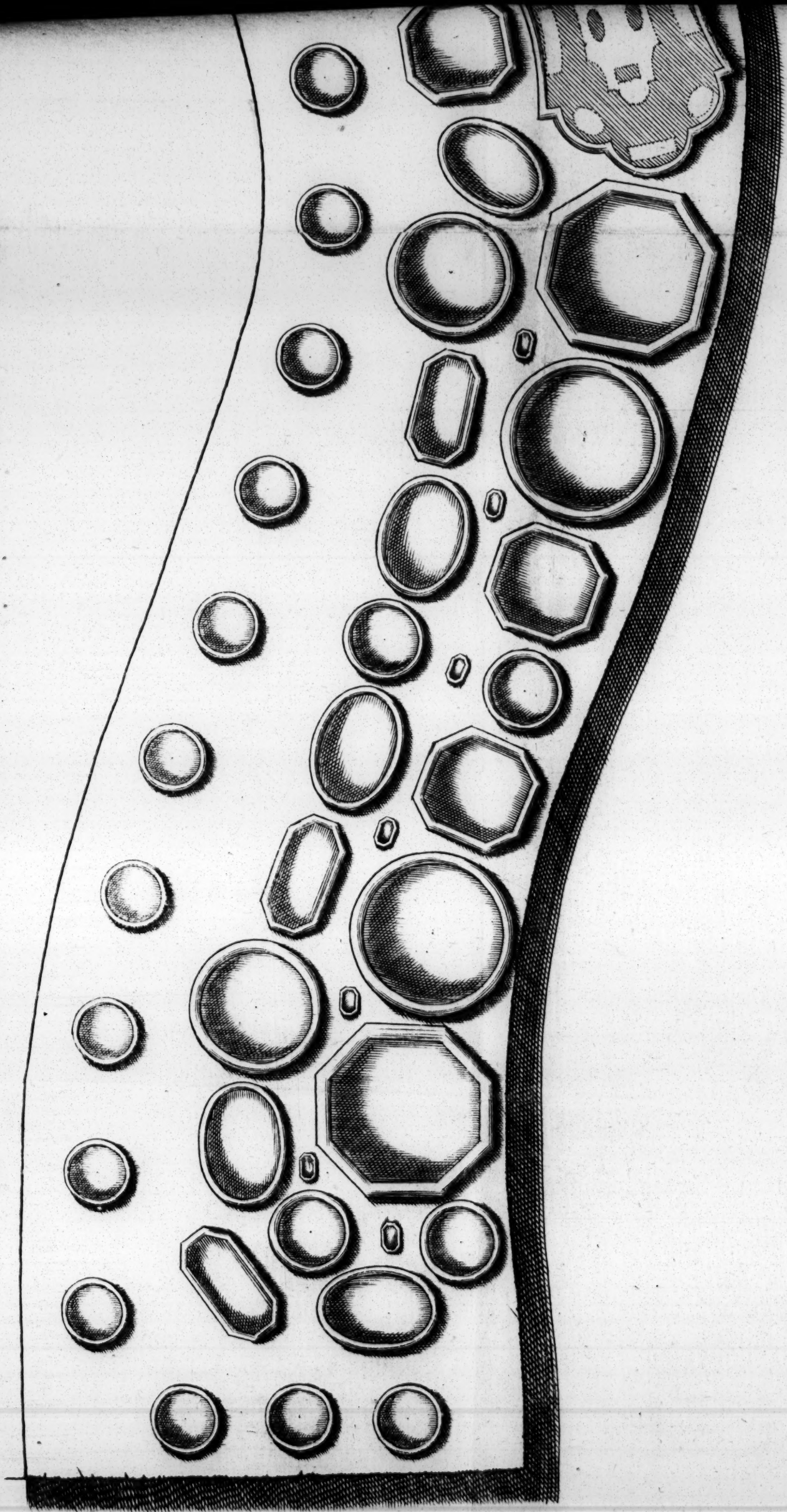
46 Hot Entremets, to remove the Sallets, Lemons, Oranges, and Sauces.

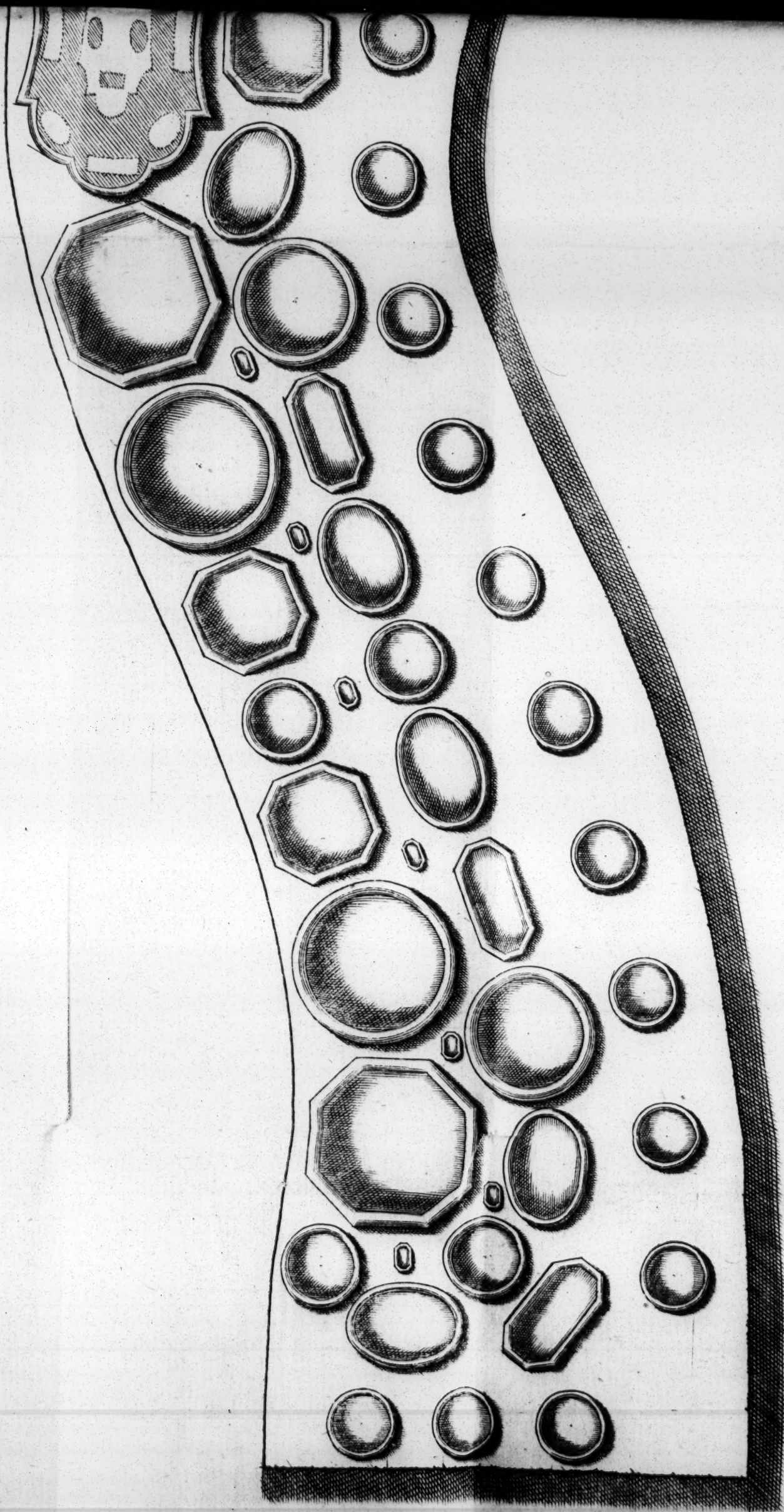
- 2 of Morilles.
- 2 of Mushrooms.
- 2 of green Pease.
- 2 of Artichokes (*à l'Estoufade.*)
- 2 of Palates of Beef (*en Gratin.*)
- 2 of Calves Ears fry'd.
- 2 of Lamb-stones.
- 2 of Pith fry'd.
- 2 of Cocks-combs and small Eggs.
- 2 of Mushrooms, the *Italian* way.
- 2 of Cray-fish (*à la Ste. Menchout.*)
- 2 of large Truffles with Oil.
- 2 of Omelettes.
- 2 of Grenadins (*en Peaux d'Espagne.*)
- 2 of Asparagus.
- 2 of Cucumbers (*à la Matelotte.*)
- 2 of fat Livers in Cawl.
- 2 of Anchovies (*en Cannapées.*)
- 2 of Eggs (*à la Lombardie.*)
- 2 of scollop'd Oysters.
- 2 of Turrifas's.
- 2 of Cray-fish, the *Italian* way.
- 2 of Toasts of Ham.



*A Royal Table
of Sixty Covers.*







A BILL of Fare of the Imperial Table of sixty Covers, served with 106 Dishes great and small, including three Surtouts.

3 standing Dishes.

6 Pots of Olios, viz.

- 1 call'd (*à la jambe de Bois.*)
- 1 of Rice with Cray-fish.
- 1 *à l'Espagnole.*
- 1 Green with young Pease.
- 1 of Vermicelly.
- 1 *de Santé.*

8 Soops, viz.

- 1 *à l'Italienne.*
- 1 (*à la Reine*) garnished with Cocks-combs.
- 1 of small Onions.
- 1 (*à la St. Cloud*) with Gravy, garnished with Cocks-combs.
- 1 A Bisque of Cray-fish.
- 1 glazed, and garnished with glazed Cardoons.
- 1 *à la Jacobine.*
- 1 *à la Houzarde.*

8 large Entries, viz.

- 2 of two Quarters of Veal (*à l'Esturgeon*) with a Poivrade over it.
- 2 of two hind Quarters of Mutton (*à la Ste. Menebout.*)
- 2 of two Rumps of Beef rowled (*en Balon.*)
- 2 of young Pigs (*en porcpie.*)

6 hot Patties, viz.

- 2 of Pheasants with green Truffles.
- 2 of Partridges with green Truffles.
- 2 of Mutton Stakes with Cabbage.

6 of Grenades.

- 2 of Grenades with Colliflowers.
- 2 of Grenades with Eels.
- 1 of Grenades with Cray-fish.
- 1 of Grenades of marbled Veal.

4 Terrines, viz.

- 2 of a Breast of Veal and Pigeons, thin Bacon, and Cervelas, with green Pease.
- 2 of Hotch Potch.

8 other Entries, viz.

- 2 of Ham in Cawl.
- 2 of Calve's Heads (*en Balon.*)
- 2 of Pikes (*à la Civita Vecchia.*)
- 2 of Fowls (*à la Marli.*)

4 Middling Entries, viz.

- 1 of glazed Turkeys.
- 1 of Fowls (*à la Montmoranci.*)
- 1 of Ducks (*en Grenadin.*)
- 1 of young Rabbits (*au Gite.*)

4 other small Entries, viz.

- 1 of Chickens (*à la Chomber.*)
- 1 of Pigeons (*à la d'Huxelles.*)
- 1 of Pigeons (*à l'Italienne.*)
- 1 of Pigeons (*en Mirliton.*)

10 other Entries, viz.

- 2 of Fillets of Beef, (*à l'Indienne.*)
- 2 of Fillets of Mutton, with Endive.
- 2 of glazed Fricando's.
- 2 of young Rabbits rowled.
- 2 of Pheasants with green Truffles.

40 Hors d'Oeuvres, small Dishes, viz.

- 8 of English Oysters.
- 8 of Figs, Melons, Radishes and Butter.
- 4 of Baraquilles.
- 4 of small Pies (*à l'Espagnole.*)
- 4 of Rissolles.
- 4 of Bougons.
- 4 of broiled Meat, two of broiled Pigeons, and two of Mutton Cutlets
- 4 of Marinade of Chicken.

6 Entries to remove the Pots of Olios, viz.

- 2 of Carps (*à la Chomber.*)
- 2 of Pikes roasted, garnished with Atelets.
- 2 of Turbots, one glazed and larded, and the other with Cray-fish Cullis.

8 Entries to remove the 8 Soops.

- 2 of Peaches with a Sauce the Dutch way.
- 2 of Mattelottes of sucking Pigs.
- 2 of Cod cut into Slices, with Butter Sauce.
- 2 of Barbots, with Italian Sauce.

40 Small Entries to remove the 40 small Dishes.

- 2 of Turkeys (*en Botine.*)
- 2 of Turkey Wings larded and glazed.
- 2 of young Rabbits (*en Botine.*)
- 2 of young Ducks rowled.
- 2 of Partridges (*en Grenadin.*)
- 2 of Pigeons (*aux Tortuis.*)
- 2 of Trouts (*à la Perigord.*)
- 2 of Lottes with Champagne Wine.
- 2 of Fillets of Soles with Champagne Wine.
- 2 of Salmon in Fricando's.
- 2 of young Partridges (*à l'Espagnole.*)
- 2 of Teals with Orange Juice.
- 2 of Turtle-Doves with Bay leaves.
- 2 of small Chickens (*à la Cardinale.*)
- 2 of a Quarter of Lamb glaz'd.
- 2 of a Leg of Lamb (*en saucisson.*)
- 2 of Quails with Fennel.
- 2 of Pomes d'Amour.
- 2 of small Grenadins.
- 2 des Princesses.

Second Course.

44 large Entremets, viz.

- 2 of Fish marbled.
- 2 of Marbrees with Meat.
- 2 of Hare Cakes.
- 2 of Pigs, the German way.
- 2 of Royal Cakes.
- 2 of Galantines.
- 2 of Ham roasted.
- 2 of Veal Cakes.
- 2 of Turkeys (*à la Daube.*)
- 2 of Neat's Tongues.
- 2 of Cervelas and Sheep's Tongues.
- 2 of Ham Pie.
- 2 of wild Boar Pie.
- 2 of Turkey Pie.
- 2 of Pies (*en Fufée.*)
- 2 of Compiègne Cakes.
- 2 of Savoy Cakes.
- 2 of Cakes of Mille feuilles.
- 2 of Cakes forced with Marmelade of Apricots.
- 2 of Cray-fish.
- 2 of Loaves of Pistaches.
- 2 of Fowls (*en Galantine.*)

30 Dishes of roasted Meat, viz.

- 2 of Partridges.
- 2 of Pheasants.
- 2 of Chickens (*à la Reine.*)
- 2 of Fowls.
- 2 of Pigeons barded like Quails.
- 2 of Quails.
- 2 of Wood Pigeons.
- 2 of young Rabbits.
- 2 of young Hares.
- 2 of Haunch of Venison.
- 2 of hind Quarters of Lamb.
- 2 of Pullets.
- 2 of Turkeys.
- 2 of Woodcocks and Snipes.
- 2 of Teals.

20 Sallets.

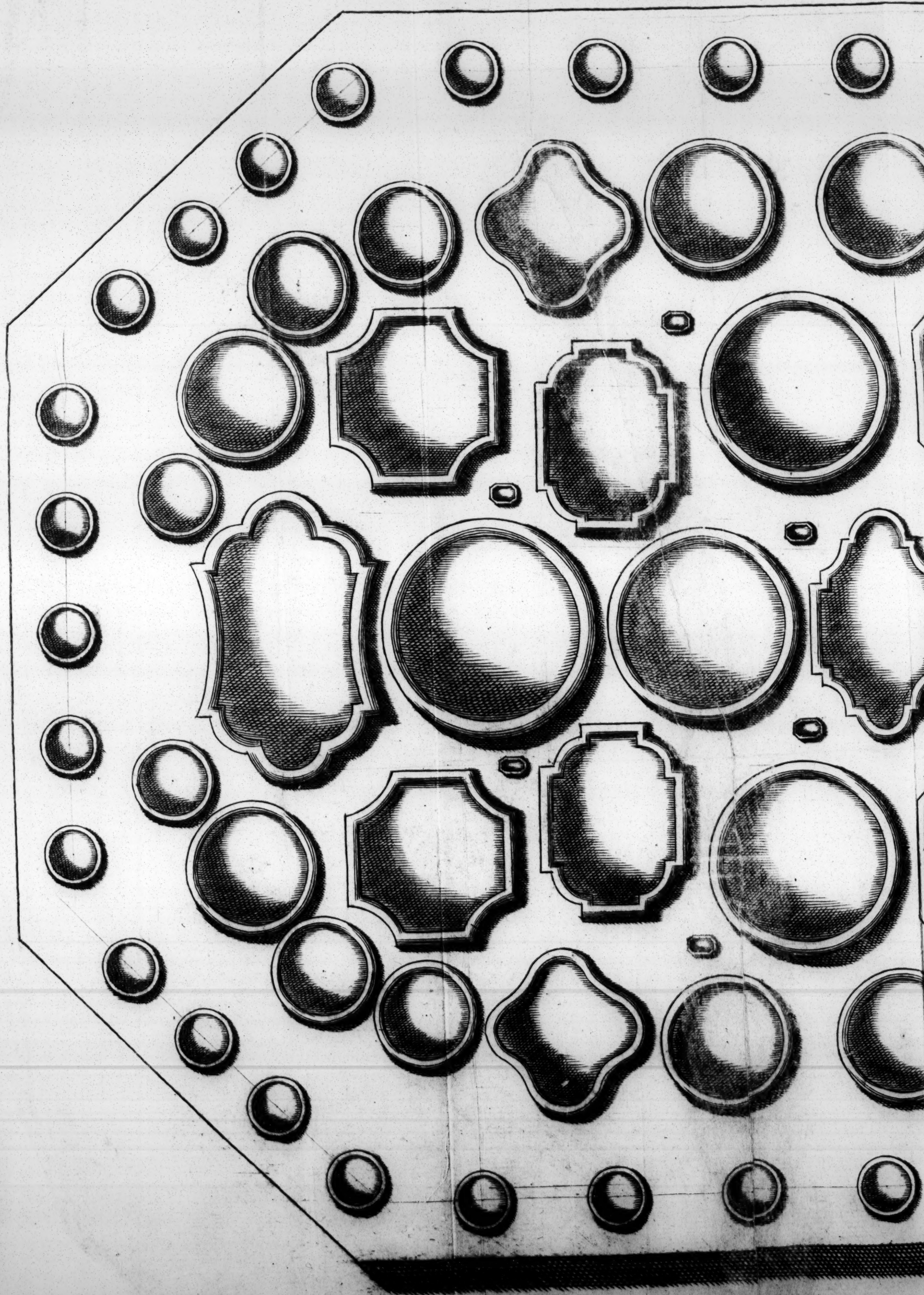
12 different Sauces.

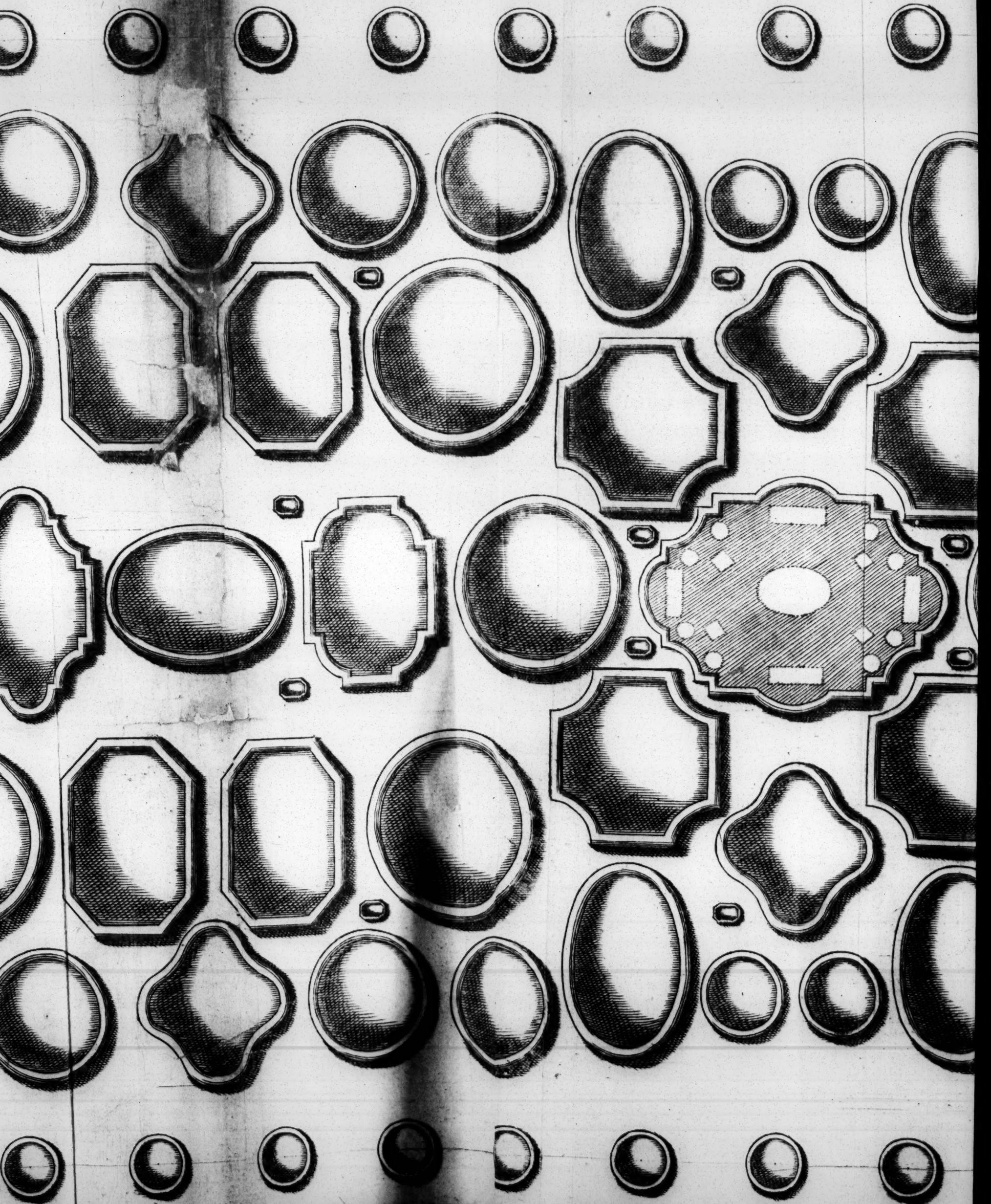
30 Middling Dishes of Entremets to remove thirty Dishes of roast Meat.

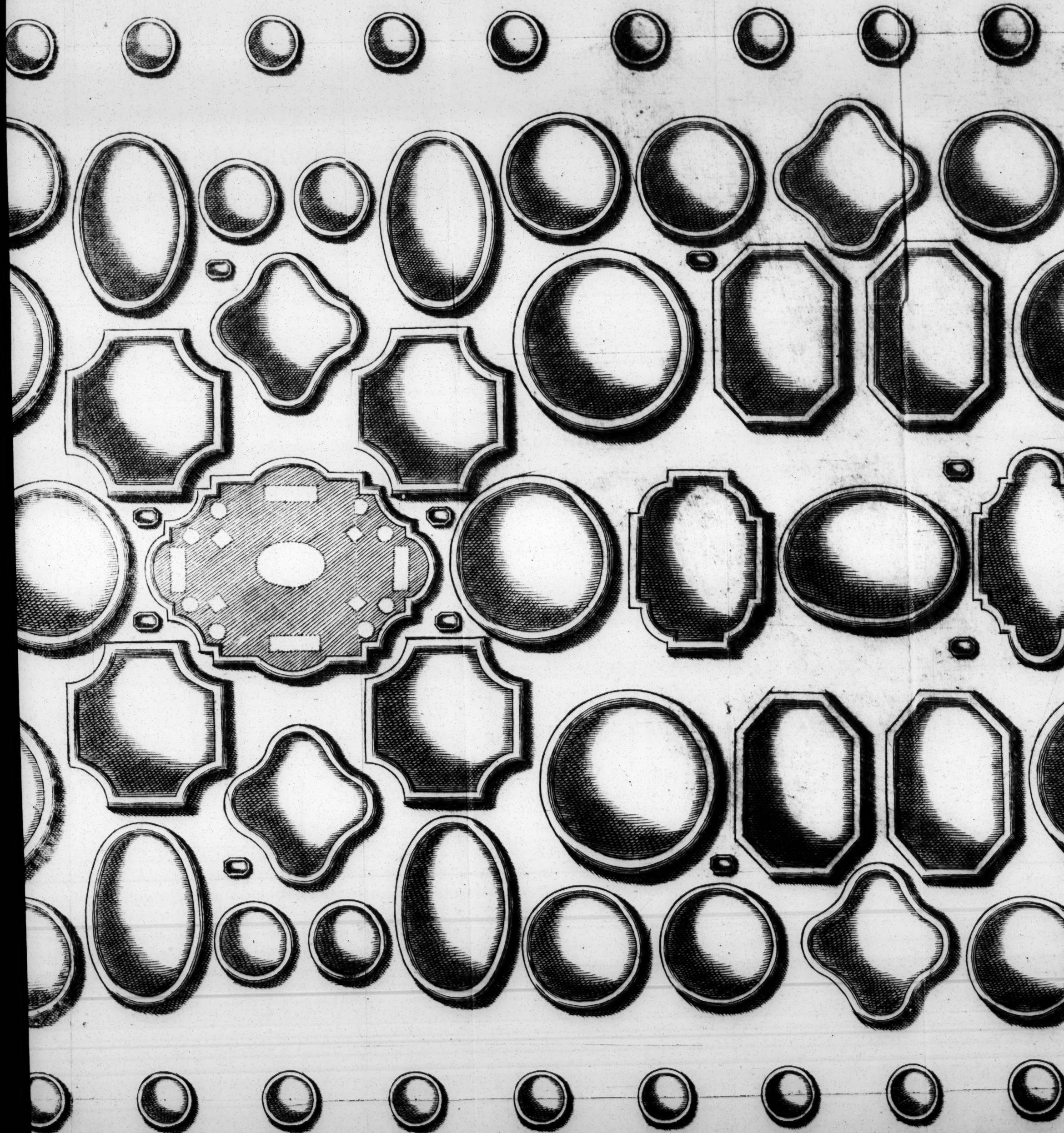
- 2 of Croquantes.
- 2 of Turkish Caps.
- 2 of Bignets (*en Pauvrets.*)
- 2 of Bignets (*au Point du jour.*)
- 2 of Pistaches Cakes.
- 2 of Tourtes (*à la Glace.*)
- 2 of Tourtes with Fruit and Cream.
- 2 of Puis d'Amour.
- 2 of Ramequins.
- 2 of Apples (*à la Bourdaloux.*)
- 2 of Cakes with Bacon.
- 2 of Bignets *seringuez.*
- 2 of Genoises with Pistaches.
- 2 of Cray-fish (*à la Ste. Menebout.*)
- 2 of Omelette (*a la Noailles.*)

32 Small Dishes of hot Entremets to remove the 20 Sallets and the 12 Sauces.

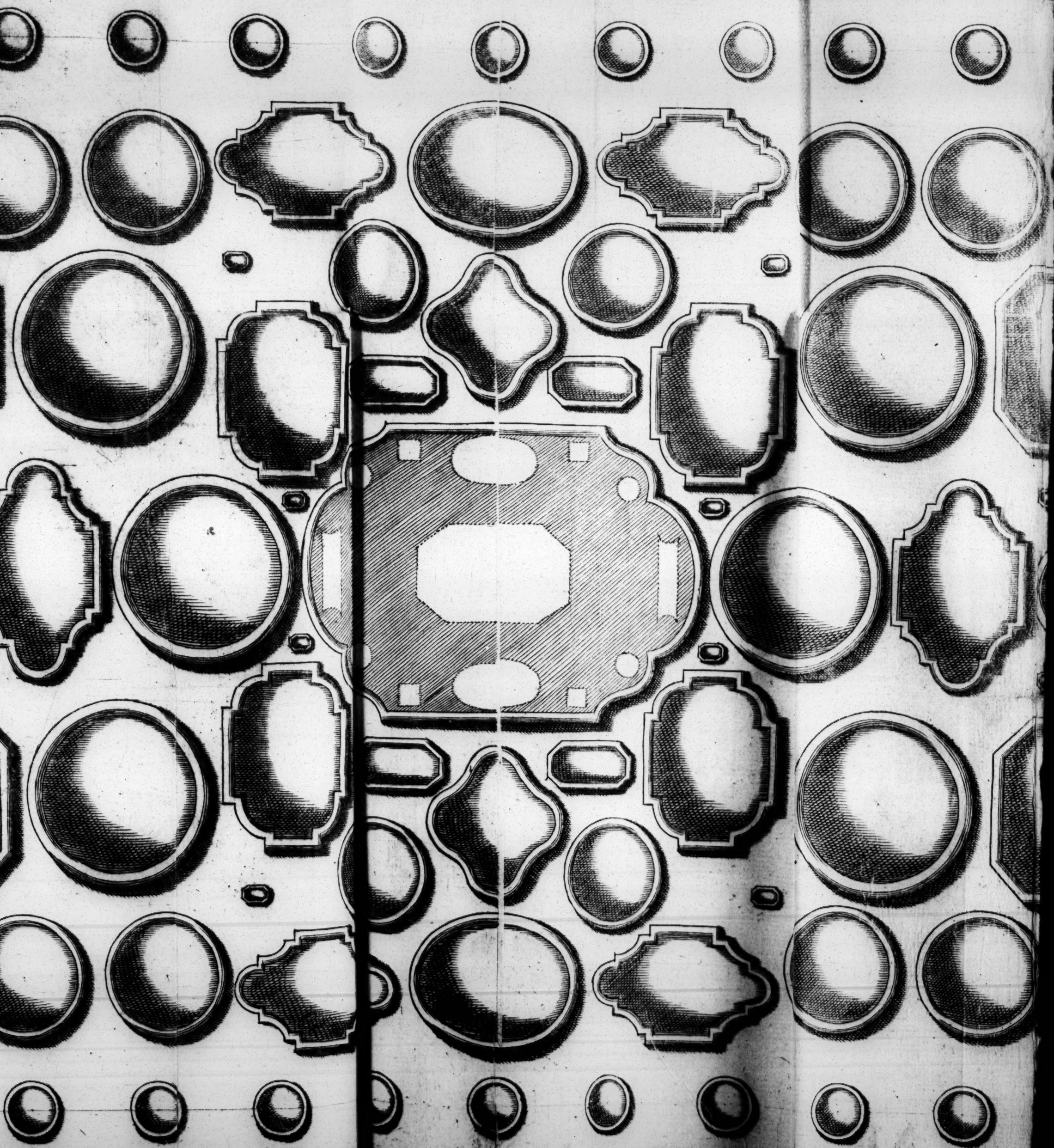
- 2 of Veal Sweetbreads with sweet Herbs.
- 2 of *Peau d'Espagnes.*
- 2 of Amourettes.
- 2 of Cocks-combs and Cocks-stones.
- 2 of Ducks Tongues.
- 2 of Pallets of Beef the Italian way.
- 2 of fried Lamb-stones.
- 2 of fried Artichokes.
- 2 of Spanish Cardoons with Gravy.
- 2 of *Crème veloutée* with Pistaches.
- 2 of Cray-fish the Italian way.
- 2 of Anchovies *en Canapé.*
- 2 of Truffles the Italian way.
- 2 of Truffles (*à la Cendre.*)
- 2 of *for Livers* in Cawl.
- 2 of Calve's Ears forc'd and fry'd.



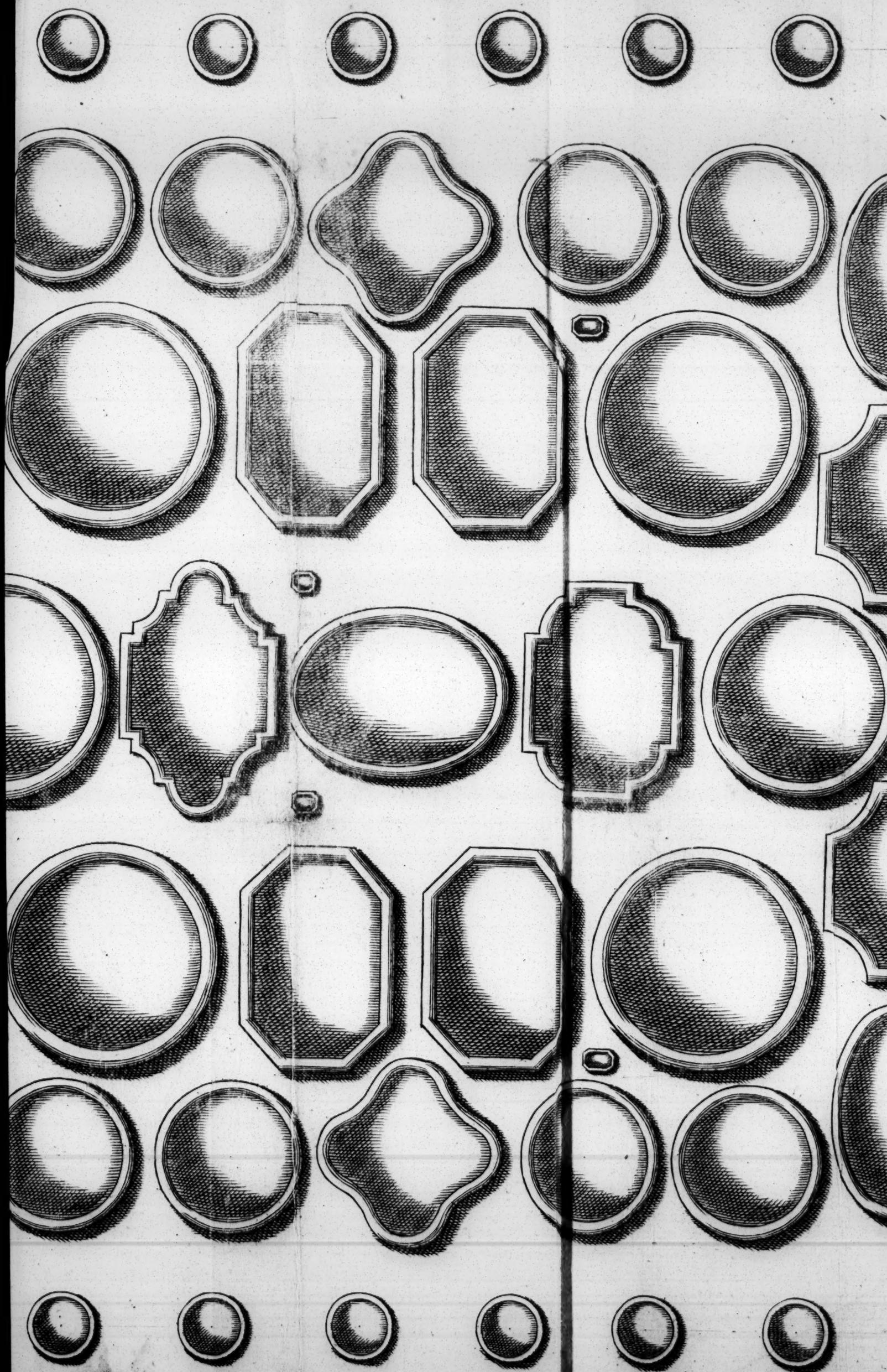


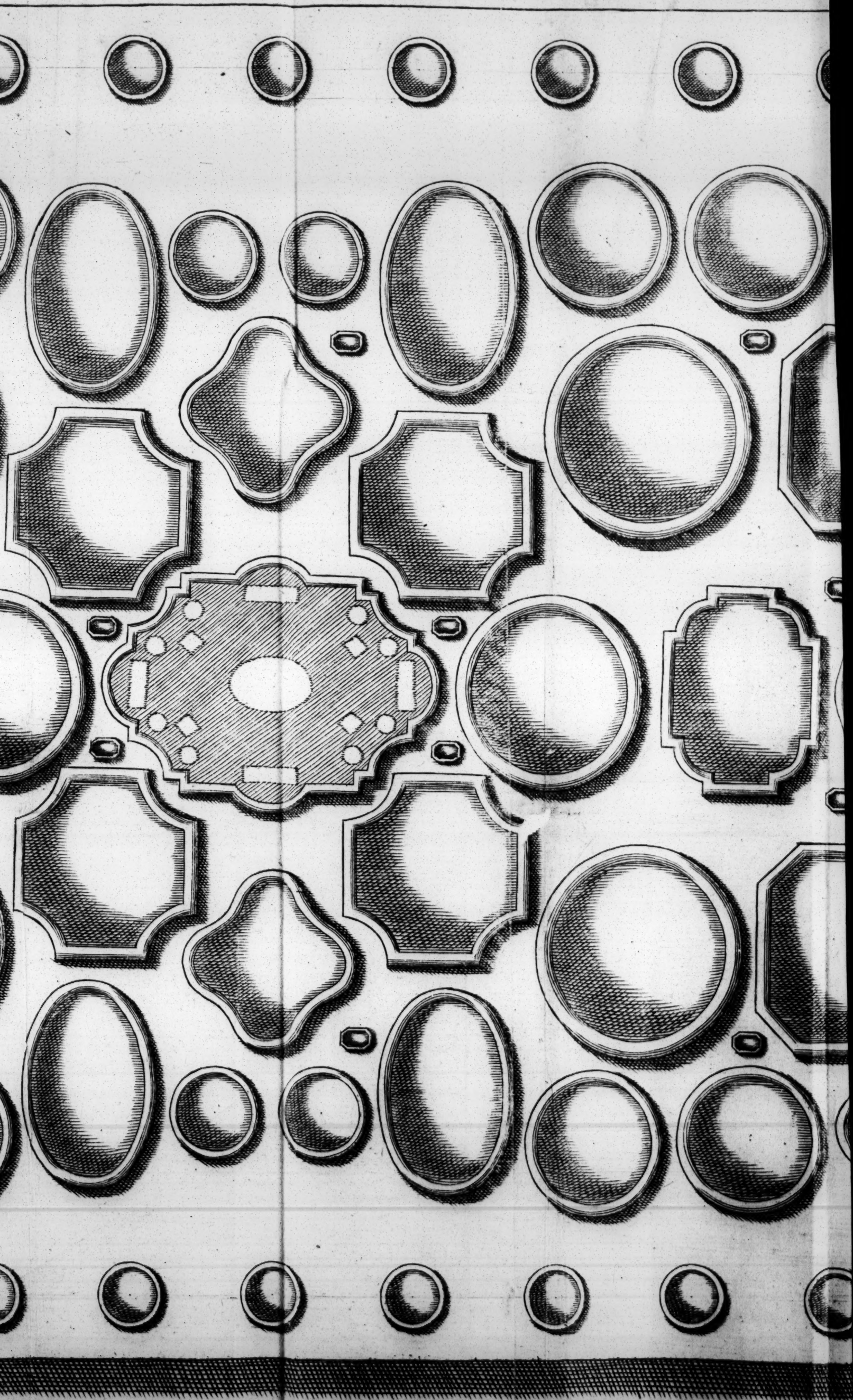


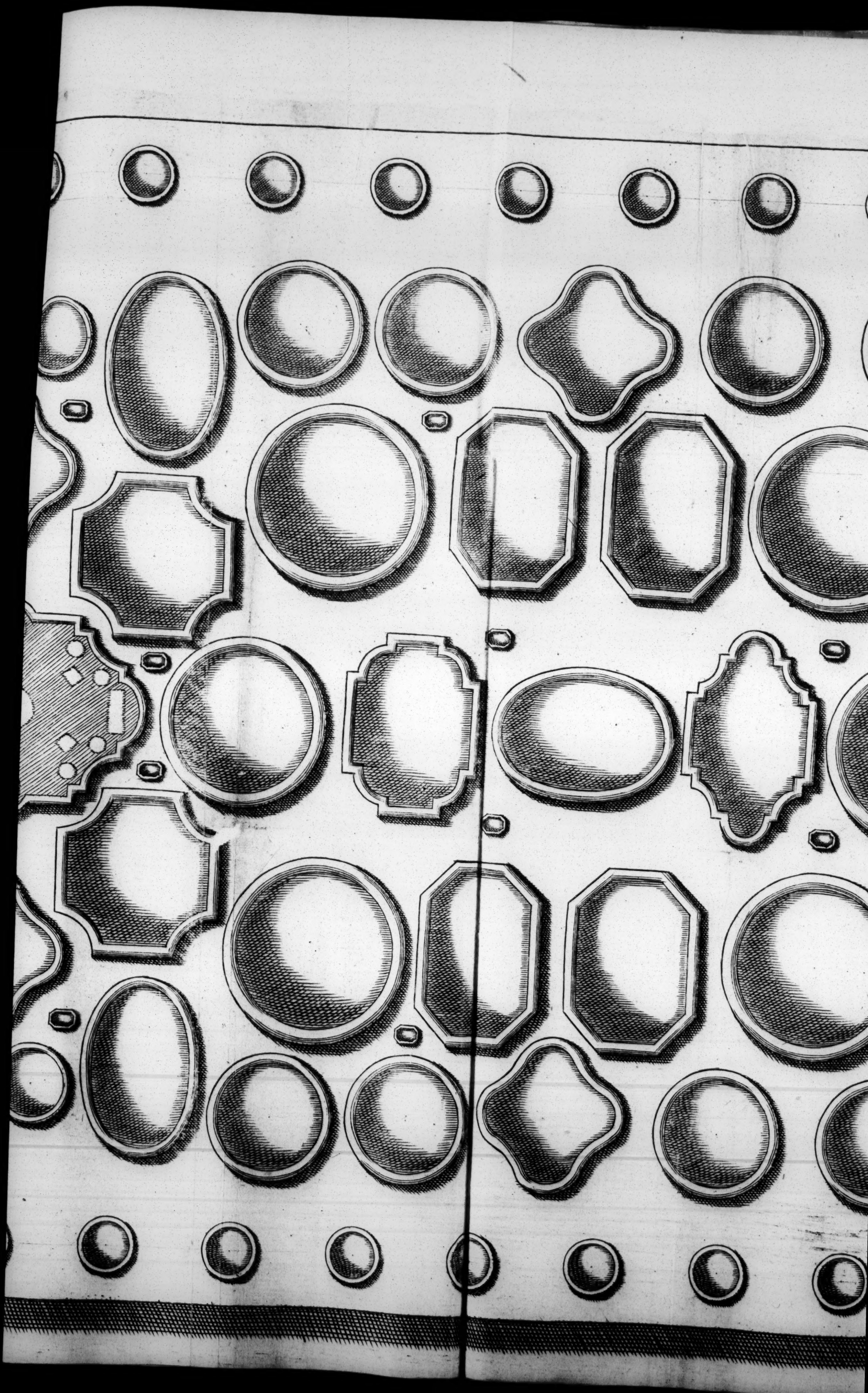
A Table of Hundred Covers.

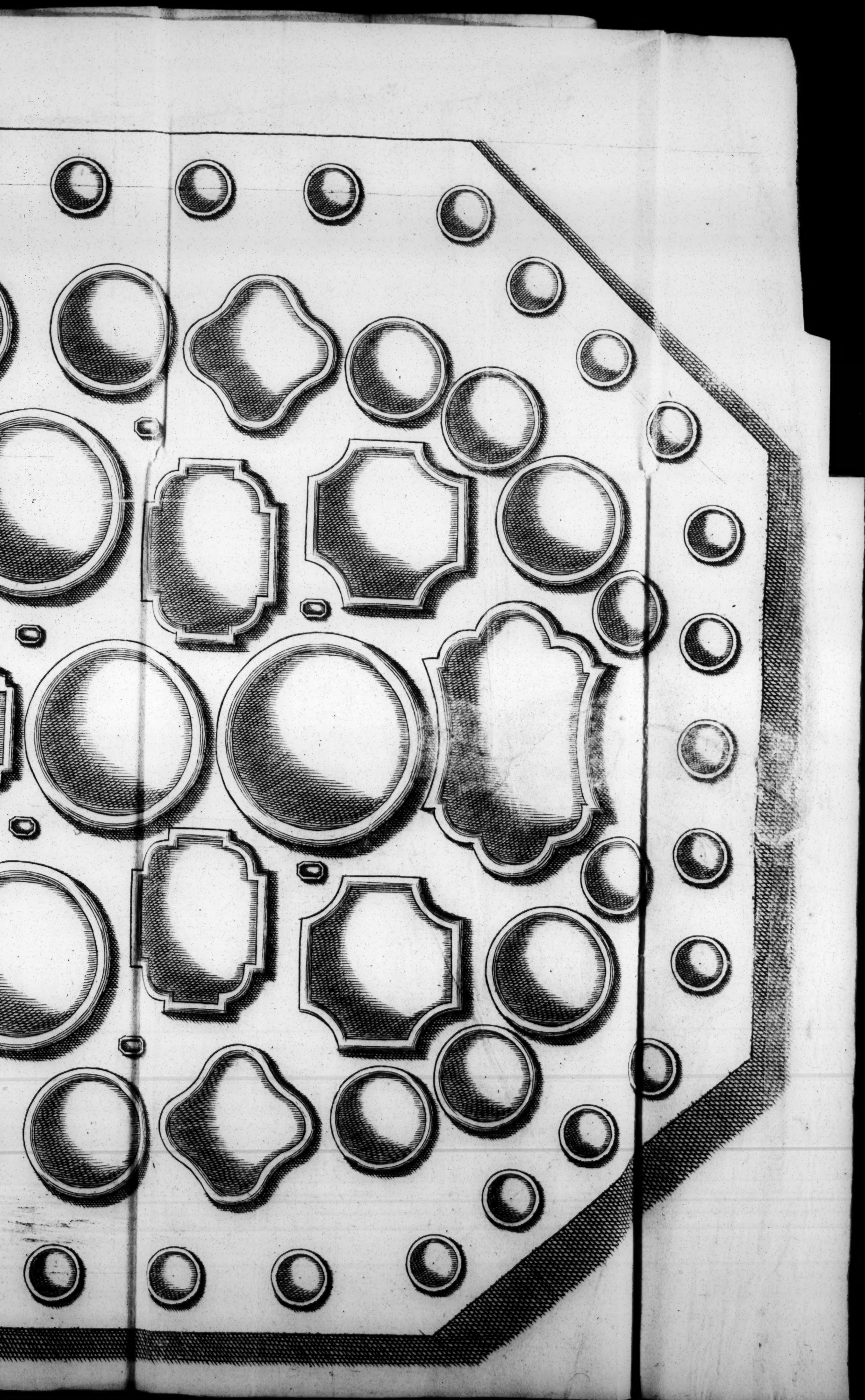


overs.









A TABLE of an hundred Covers, consisting of two Courses, viz. the first of 175 Dishes, including 25 standing Dishes, and 88 Removes; the second of 166, including Sallets, &c. Sauces, and 66 small side Dishes to the Sallets.

First Course of 24 Soops, viz.

TWO Rice Soops with Cray-fish, served up in Olio Pots for each end of the Table.

- 2 Soops with small Onions; 3 Pigeons with Eggs in each Dish.
- 2 Soops (*à la St. Cloud*) garnished with Cocks-combs; 6 Squabs on each.
- 2 Soops of Vermicelly, a Fowl in each.
- 2 Turnip Soops, with a Duck in each.
- 2 Soops (*à la jambe de Bois*.)
- 2 Soops with two fat Pullets and Cellery.
- 2 Soops with Asparagus, with each six Pigeons.
- 2 Soops of Partridge (*à la Reine*) on each three young Partridges.
- 2 Soops of Cardoons, two young Chickens in each.
- 2 Soops (*de Santé*) a Fowl in each.
- 2 Soops glazed.

48 Great Entries, viz.

- 2 Quarters of Veal, one on each end of the Table.
- 2 hind Saddles of Mutton with sweet Herbs.
- 2 of Fricandoes glazed with Gravy.
- 2 Pigs (*en Perc-pie*.)
- 2 Surloins of Beef (*en Balon*.)
- 2 fore Saddles of Mutton.
- 2 hind Saddles of Lamb glazed.
- 2 fat Turkeys, with Chestnuts, Sauages, and Zestes of Oranges.
- 2 Legs of Mutton.
- 2 hot Pies, of three Leverets each.
- 2 of two Hams (*en Crepine*.)
- 2 of three Fowls, with 24 Squabs, 18 fat Livers, and two Pounds of Cocks-combs over them.
- 2 of Piggs (*en Matelotte*) six large Eels and fifty Cray-fish.
- 2 of three young Ducks (*à la Cibolette*.)
- 2 of rowl'd Legs of Mutton.
- 2 of small Legs of Veal *à la Sturgeon*, with sharp Sauce.
- 2 of Fillets of a Surloin of Beef the *Italian Way*.
- 2 of Fillets of Veal (*en Balon*.)
- 2 of four Fowls each (*en Grenadin*.)
- 2 of Surloins (*en Balon*.)
- 2 of Mutton Fillets glazed with Endive.
- 2 of four young Ducks rowl'd with Pistaches.
- 2 of four fat Chickens (*al Achia*.)
- 2 of four Fowls (*à la Marly*) four Fowls, four Sweet-Breads of Veal, one Pound of Cocks-combs, two Pounds of Truffles.

8 Middling Entries, viz.

- 2 of Fowls with Eels, four Fowls and four large Eels.
- 2 of fat Pullets, each with pickled Cucumbers.
- 2 of Tendrons of Veal marinated.
- 2 of Rumps of Mutton with Parmesan.

66 Small Dishes of green Oyfters

Second Course.

24 Great Entries to remove the 24 Soops.

- 2 of Salmon, one (*en grat*) at each end of the Table.
- 2 of Pikes with Atelets, and a high seasoned Sauce.
- 2 of Carps (*à la Chambor*.)
- 2 of Turbots broil'd with Oil.
- 2 of Turbots (*à la St. Menchout*) with Lemon Juice.
- 2 of eighteen large Barbots, with *Champagne* Wine.
- 2 of six Perches each with Anchovies.
- 2 of Loaves of Smelts.
- 2 of Grenadins of Eels.
- 2 of three large Trouts each, with Truffle sauce.
- 2 of Loaves of Soles.
- 2 of Loaves of Carps.

Continuation of the Second Course. 66 Small Entries to remove the Oyfters, viz.

- 2 of Wings of Fowl with Spinnage, six Fowls.
- 2 of Legs of Fowls (*en Bottine*) six Fowls.
- 2 of six Teal each with Olives, twelve Teal.
- 2 of Pullets (*au Montans*) with Cardoons, four Pullets.
- 2 of three Partridges each with Oyfters, six Partridges.
- 2 of three fat Pullets (*au Maingot*) six Pullets.
- 2 of three Fowls (*en Balon*) six Fowls.
- 2 of Pheasants, with Carp sauce, a brace of Pheasants.
- 2 of Snipes, with Pike sauce, twelve Snipes.
- 2 of Pigeons, the *Italian way*, twelve Pigeons.
- 2 of Squabs with Cray-fish, a white sauce, twelve Squabs.
- 2 of young Rabbits rowled, with sauce of *Champagne*, six Rabbits.
- 2 of Chicken with Truffles, six Chickens.
- 2 of Squabs with Truffles, twelve Squabs (*au Tortue*.)
- 2 with a Salmi of whole Woodcocks.
- 2 of Pullets (*en Atelets*) twelve Pullets.
- 2 of Pinions of Turkeys glazed, Sauce made of their Gravy, twenty-four Pinions.
- 2 of Wood Pigeons with Fennel, twelve Pigeons.
- 2 of Squabs (*à la poêle*) 30 Squabs.
- 2 of Fillets of Fowls, Cray-fish Tails, Truffles cut small, a white sauce, eight Fowls.
- 2 of Pigeons (*au Soleil*) strewed with Bread, thirty Pigeons.
- 2 of Easterlings with Shalotts, six Easterlings.
- 2 of Pullets, like a Fricassée of Chickens, with Oil and Champaign.
- 2 of Larks (*en gratin*) coloured with Parmesan, four dozen of Larks.
- 2 of young Partridges with a *Spanish Sauce*, six Partridges.
- 2 of Fowls (*en Cannelon*) six Fowls.
- 2 of Quails with Laurel, two dozen of Quails.
- 2 of Legs of Lamb (*en Salpicon*) four Legs.
- 2 of Barbots the *Italian way*, six Barbots.
- 2 of Trouts (*en Fricando's*) three brace of Trouts.
- 2 of Mackerel, eight Mackerel.
- 2 of young Rabbits, the *Italian way*, twelve Rabbits.
- 2 of Fillets of wild Ducks with Parmesan, twelve Ducks.

Third Course.

Cold Entremets to remove the Entries of Fish, viz.

- 2 of wild Boars Heads, two Heads.
- 2 Partridge Pies with Truffles, ten Brace of Partridges.
- 2 with Hams, garnished with small Sheep's Tongues, two Hams.
- 2 of collar'd Beef.
- 2 (of Marbrees) with Meat.
- 2 Marbrees (in Meager) viz. of Salmon, Trouts, Perches, small Pikes, Eel and Cray-fish.
- 2 Croquantes.
- 2 Savoy Cakes.
- 2 Turkish Caps.
- 2 Cakes of fine Puff-Paste.
- 2 Hare Cakes, four Hares.
- 2 Royal Cakes.
- 2 Veal Cakes.
- 2 of green Geese (*à la Daube*.)
- 2 Compiègne Cakes.
- 2 Almond Cakes in *Turkish Caps*.
- 2 of *Puis d'Amour*.

Continuation of the third Course.

48 Dishes of roasted Meat, viz.

- 2 whole Lambs, one at each end of the Table.
- 2 of young wild Boars, two wild Boars.
- 2 of Fawns, two Fawns.
- 2 of middling Leverets, six Leverets.
- 2 of young Rabbits, eight Rabbits.
- 2 of three young Ducks, six Ducks.
- 4 of young Capons, half larded, half barded, eight Capons.
- 4 of good Fowls, half larded, half barded, eight Fowls.
- 4 of fat Pullets, half larded, half barded, twenty-four Pullets.
- 2 of six Woodcocks, half larded, half barded, twelve Woodcocks.
- 2 of six young Partridges, half larded, half barded, twelve Partridges.
- 2 of six red young Partridges, twelve red Partridges.
- 2 of four young Pheasants, eight young Pheasants.
- 2 of twelve Snipes each, twenty-four Snipes.
- 2 of fifteen Pigeons, like Ortolans, thirty Pigeons.
- 2 of three Heath Pouts, six Heath Pouts.
- 2 of eight young Turtle Doves, sixteen Turtle Doves.
- 4 of six Partridges.
- 2 of twelve Plovers, twenty-four Plovers.
- 2 of wild Ducks.

66 Sallets, Oranges and Lemons.

30 Sauces.

66 Small Entremets to remove the Sallets.

- 4 of Truffles baked in Ashes.
- 4 of Truffles (*en Court-bouillon*.)
- 4 of fat Livers (*au Gratin*.)
- 4 of large Cray-fish (*en Court-bouillon*.)
- 2 of Cocks-combs and small Eggs, a white Sauce.
- 4 of glazed Veal Sweet-breads, with thicken'd Gravy over them.
- 2 of Cardoons.
- 4 of whole Asparagus.
- 4 of Lamb-stones.
- 4 of broiled Oyfters.
- 2 of Hogs Ears (*au menu du Roy*.)
- 2 of small Loaves of Pistaches and Chocolate.
- 2 of Granadins in *Spanish Pots*.
- 4 of Truffles the *Italian way*.
- 4 of Sweet-breads of Veal, with sweet Herbs.
- 2 of Oyfters with white Sauce.
- 2 of Toasts with Ham.
- 4 of Calves Ears the *Italian way*.
- 4 of Mushrooms the *Italian way*.
- 2 of Fritures with Peaches, sprinkled with Brandy.
- 4 of Tortoises, the *Italian way*.

